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W/C: 17 June and 8 July



Monday	Tuesday	Wednesday	Thursday	Friday
Oriental style chicken and vegetable stir fry served with savoury rice and a fortune cookie	Pasta Bolognese served with garlic bread	Chicken curry served with rice, naan bread and mango chutney	Sweet and sour chicken balls served with rice	Battered cod served with chips and mushy peas or baked beans
	 		  	  
Oriental style vegetable stir fry served with savoury rice and a fortune cookie	Lentil based Bolognese served with garlic bread	Vegetable curry served with rice, naan bread and mango chutney	Sweet and sour vegetables served with rice	Creamy vegetable lattice pastry served with chips and mushy peas or baked beans
	 			  
Chocolate brownie	Lemon drizzle cake	Butterscotch tart	Chocolate cherry cupcakes	Carrot cake
  	  	 	  	  

Jacket potatoes with various fillings, choice of panini, pizza or a daily special

A selection of freshly made pasta pots, sandwiches, baguettes, bagels, fresh fruit and yoghurts

Pasta spirals with a choice of sauces

	Gluten		Fish		Milk		Sulphur Dioxide
	Nuts		Mustard		Peanuts		Crustaceans (crab, prawn)
	Lupin		Egg		Sesame		Molluscs (mussels, squid etc)
	Celery and Celeriac		Halal		Soy Beans and Soya		

