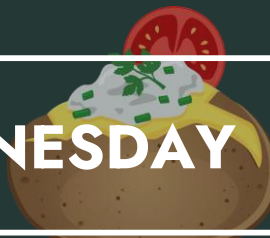





CATERING - KS1 SUMMER MENU

PRE-PREP & KS1	MONDAY	TUESDAY	WEDNESDAY 	THURSDAY 	FRIDAY
WEEK A	<p>Pork & Beef Meatballs (G)(Su) Hearty Bean Stew Vegetables</p>	<p>Penne Bolognese (G) Pesto Pasta (G) Garlic Bread (G) Vegetables</p>	<p>Baked Potato Cheese (M) & Beans Cucumber</p>	<p>Roasted Chicken Chickpea & Lentil Dhal Roast Potatoes Vegetables</p>	<p>Chicken Burger (G) Panko Tofu (G)(Sy) Vegetables Potato Tots</p>
WEEK B	<p>Panko Chicken (G) (M) Vegetable Plait (G)(M) Vegetables</p>	<p>Chicken Pommodor Tomato & Pesto Garlic Bread (G)(M) Vegetables</p>	<p>Baked Potato Tuna Mayo (E) Cucumber</p>	<p>Roasted Turkey Quorn Fillet (G) Roast Potatoes Vegetables</p>	<p>Fish Fingers (G) (F) Vegetable Fingers Herby Dice (G) Vegetables</p>
WEEK C	<p>BBQ Chicken Vegetarian Tikka Rice / Vegetables</p>	<p>Chicken Mac Cheese (G)(M) Macaroni Cheese Garlic Bread (G)(M) Vegetables</p>	<p>Pork Sausage (G) Plant based Cumberland & Apple Sausage (G) Mash & Vegetables</p>	<p>Roasted Chicken Quorn Fillet (G) Roast Potatoes Vegetables</p>	<p>Margherita Pizza (G) (M) Fries & Beans</p>

Baked Potatoes Are Available Daily As An Alternative For Pupils



FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients
in your meal, when making your order.

Thank you.

G Gluten

Se Sesame

Mu Mustard

Eg Egg

Lu Lupin

Ms Molluscs

M Milk

N Nuts

Cr Crustaceans

Sy Soya

F Fish

Ce Celery

SO² Sulphur Dioxide



HYGIENE RATING

FOOD HYGIENE RATING



VERY GOOD

Area inspected by food safety officer	Standards found
<p>Hygienic food handling</p> <p>Hygienic handling of food including preparation, cooking, re-heating, cooling and storage</p>	Very good
<p>Cleanliness and condition of facilities and building</p> <p>Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene</p>	Very good
<p>Management of food safety</p> <p>System or checks in place to ensure that food sold or served is safe to eat, evidence that staff know about food safety, and the food safety officer has confidence that standards will be maintained in future</p>	Very good