

# MENU

AUTUMN TERM 2024

Week 1

- TRADITIONAL •
- FUSION •
- STREET •
- DESSERT •

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>TRADITIONAL</b>				
Chicken & Vegetable Pie, Gravy and Roast Potatoes 	Spaghetti Bolognese with Garlic Bread   	Toad in the Hole with Gravy and Mashed Potatoes    	Chicken Tikka, Rice & Naan Bread 	Crispy Battered Fish & Chips  
<b>FUSION</b>				
 <b>love</b> <b>VG</b> Shawarma Flatbread with Persian Relish  	<b>VG</b> Cheesy Bean Nachos  	 <b>Egg</b> <b>VG</b> Cheese 4 Mac Pasta Pot   	 <b>Egg</b> <b>VG</b> Pizza Bar  	<b>VG</b> BBQ Burrito  
<b>DESSERT</b>				
<b>VG</b> Flapjack 	<b>VG</b> Apple Crumble Sponge & Custard   	<b>VG</b> Carrot Cake   	<b>VG</b> Rice Pudding & Peaches 	<b>VG</b> Tiramisu Mousse Pot   

**V** VEGETARIAN
**VG** VEGAN
 - MILD
 - MEDIUM
 - HOT

**i** ALL OF OUR MAIN MEALS ARE SERVED WITH VEGETABLES OR SALAD. **VG** AVAILABLE

Please note, we are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens. There are 14 allergens, which are highlighted below. We have highlighted the 14 allergens on our menus to help you make informed decisions. Some of our recipes include 'may contain' information, but this is not included on our menus. This information is however available on our daily allergen matrix. Please contact your school cook for further information.

-  Celery
  Fish
  Crustaceans
  Eggs
  Cereals Containing Gluten
  Lupin
  Peanuts
  Soya
  Milk
  Nuts
  Sesame Seeds
  Sulphur Dioxide
  Mollusc
  Mustard



# MENU

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Week 2

- TRADITIONAL •
- FUSION •
- STREET •
- DESSERT •

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>TRADITIONAL</b>				
<b>VG</b> Shepherd's Pie with Onion Gravy  	<b>VG</b> Homemade Sausage Roll, Wedges & Baked Beans 	Beef Stew & Dumplings with Mashed Potatoes   	Chicken Casserole, Yorkshire Pudding & Parsley Potatoes    	Crispy Battered Fish & Chips  
<b>FUSION</b>				
Pork Meatballs in a BBQ Tomato Sauce with Pasta  	<b>VG</b> <sup>LOWE</sup> Joes Southern Fried Chicken Burger with BBQ Sauce  	<b>VG</b> Potato, Cauli & Chickpea Curry, Rice & Naan Bread 	<b>VG</b> <sup>FBG</sup> Pizza Bar  	<b>VG</b> Chilli Loaded Crispy Fries
<b>DESSERT</b>				
<b>VG</b> Chocolate Brownie  	<b>VG</b> Sticky Toffee Pudding & Custard    	<b>VG</b> Fruit Trifle   	<b>VG</b> Jammy Shortbread  	<b>VG</b> Chocolate Orange Mousse Cake   

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-  Nuts
-  Sesame Seeds
-  Sulphur Dioxide
-  Mollusc
-  Mustard



# MENU

AUTUMN TERM 2024

Week 3

- TRADITIONAL
- FUSION
- STREET
- DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>TRADITIONAL</b>				
Salt & Chilli Chicken Fries with Garlic Mayo 	Minced Beef Pie with Gravy and Mashed Potatoes 	Roast Chicken, Stuffing, Gravy with Roast Potatoes 	 Neo Pizza Bar 	Crispy Battered Fish & Chips 
<b>FUSION</b>				
 Cheesy Bean Loaded Potato Skins 	 Mascarpone Tomato & Basil Pasta Pot 	Pork Gyros topped Pitta with Garlic Sauce 	Mexican Beef Enchiladas with Spiced Rice 	 Cheeseburger with BBQ Sauce and Salad 
<b>DESSERT</b>				
 Autumn Fruit Muffin 	 Jam Roly Poly & Custard 	 Lemon Drizzle Cookie 	 Chocolate Fudge Pudding & Vanilla Sauce 	 Banoffee Mousse Pot 

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- Sulphur Dioxide
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- Mustard



Catering

Find out if you are eligible to receive free school meals and apply in a matter of minutes by scanning here:  
[www.northyorks.gov.uk/free-school-meals](http://www.northyorks.gov.uk/free-school-meals)

