

Autumn menu 2020

Choose daily either one of our hot pots OR a cold deli box AND a daily bake OR pudding pot

WEEK	DAY	HOT POTS		COLD DELI BOX	PUDDINGS	
		OPTION 1	OPTION 2		DAILY BAKE	PUDDING POT
Wk 1 Please see ParentPay for dates.	MEAT FREE MONDAY	Baked macaroni cheese	Classic tomato pasta	SANDWICH Choose either: Ham, Tuna or Cheese Selection of veg crudités (veg sticks) Fruit piece	- Shortbread - Brownie	Choose either: - Yoghurt - Jelly - Fruit Salad
		<i>Served with broccoli and sweetcorn</i>				
	TUESDAY	Beef burrito	Jacket potato with beans		- Apple sponge - Oat cookie	
		<i>Served with veg crudités (veg sticks)</i>				
	WEDNESDAY	Roast chicken with Yorkshire pudding	Chickpea and veg loaf		- Shortbread - Brownie	
		<i>Served with gravy, roast potato and greens</i>				
	THURSDAY	Beef lasagne	Vegetable lasagne		- Apple sponge - Oat cookie	
		<i>Served with a garlic slice and green beans</i>				
	FRIDAY	Fish fingers	Veg fingers		- Shortbread - Brownie	
		<i>Served with chips and baked beans</i>				

WEEK	DAY	HOT POTS		COLD DELI BOX	PUDDINGS	
		OPTION 1	OPTION 2		DAILY BAKE	PUD POT
Wk 2 Please see ParentPay for dates.	MEAT FREE MONDAY	Classic tomato pasta	Jacket potato with beans	SANDWICH Choose either: Ham, Tuna or Cheese Selection of veg crudités (veg sticks) Fruit piece	- Shortbread - Brownie	Choose either: - Yoghurt - Jelly - Fruit Salad
		<i>Served with vegetable crudités</i>				
	TUESDAY	Chicken curry	Sweet potato and vegetable curry		- Apple sponge - Oat cookie	
		<i>Served with green beans</i>				
	WEDNESDAY	Sausage and mash	Veg sausage and mash		- Shortbread - Brownie	
		<i>Served with peas and carrots</i>				
	THURSDAY	Ham and tomato pizza	Margherita pizza		- Apple sponge - Oat cookie	
		<i>Served with potato wedges and veg crudités (sticks)</i>				
	FRIDAY	Fish fingers	Veg fingers		- Shortbread - Brownie	
		<i>Served with chips and baked beans</i>				

ALLERGY INFORMATION

We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination. If your child has an allergy or intolerance, please speak to your child's school or the Cook Manager on site for information, we will endeavour to make sure you have a suitable option for lunch. **Forms are available through our website or via the school.**

REASSURING YOU DURING THE CORONAVIRUS PANDEMIC

We have worked hard with our teams, suppliers and the school to ensure that we have a secure and safe way to bring tasty food for lunchtime. Some of the measures we have put in place include:



FOLLOWING LATEST GOVERNMENT ADVICE

To keep our kitchens safe



DAILY HEALTH DECLARATIONS

Completed by team members



TEAM UNIFORMS

Only worn within the restaurant



PPE PROVIDED

Where necessary and advised



INCREASED HAND WASHING

Min 20 secs, every 20 mins



SMALLER TEAMS

To support social distancing



ENHANCED CLEANING PROCEDURES

Washing surfaces regularly



CLASSROOM DELIVERY

If required, to adhere to social bubbles