



MENU



THE
FOOD
HUB

Week 1

Term Dates

31/08/26

14/09/26

28/09/26

12/10/26

09/11/26

23/11/26

07/12/26

ALLERGEN KEY

- | | | |
|-----------|-------------|-------------------|
| 1. Celery | 6. Milk | 11. Crustaceans |
| 2. Gluten | 7. Molluscs | 12. Soybeans |
| 3. Eggs | 8. Mustard | 13. Sulphites |
| 4. Fish | 9. Peanuts | 14. Tree nuts |
| 5. Lupin | 10. Sesame | A/F Allergen Free |



Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible. All food is cooked fresh on the school site each day.
"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."

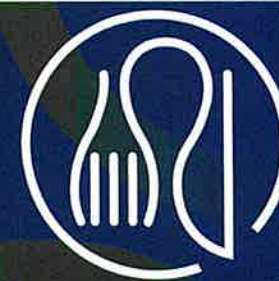
MONDAY	Tomato & Basil Pasta Bake 2,6	Cheesy Pasta Bake 2,6	Sweetcorn & Salad Bar A/F	Wholemeal Sub with Tuna Mayo & Salad 2,3,4	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Apple Crumble & Custard 2,6
TUESDAY	BBQ Chicken Breast Burger 2	Quorn Fillet Burger 2	Oven Baked Wedges & Beans 2	Wholemeal Sub with Cheese & Salad 2,6	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Fruit Cookie 2,13
WEDNESDAY	Roast Chicken Dinner A/F	Cauliflower & Broccoli Bake 2,6	Peas Carrots and Oven Baked New Potatoes	Wholemeal Sub with Ham & Salad 2	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Mandarin Jelly A/F
THURSDAY	Beef Bolognese 2	Vegetable Bolognese 2	Salad Bar A/F	Wholemeal Sub with Cheese, Cucumber & Salad 2,6	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Toffee & Banana Sponge 2,3,6
FRIDAY	Fish Fingers or Salmon Fish Fingers 2,4	Vegan Fingers 2	Chips & Peas A/F	Wholemeal Sub with Egg Mayo & Salad 2,3	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Cocoa & Vanilla Mousse 6

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes. Please note that all our dishes can be adapted to suit the majority of dietary requirements

little bites for every future



MENU



THE
FOOD
HUB

Week 2

Term Dates

7/9/26

21/9/26

5/10/26

02/11/26

16/11/26

30/11/26

14/12/26

ALLERGEN KEY

- | | | |
|-----------|-------------|-------------------|
| 1. Celery | 6. Milk | 11. Crustaceans |
| 2. Gluten | 7. Molluscs | 12. Soybeans |
| 3. Eggs | 8. Mustard | 13. Sulphites |
| 4. Fish | 9. Peanuts | 14. Tree nuts |
| 5. Lupin | 10. Sesame | A/F Allergen Free |

MONDAY	Cheese and Tomato Pizza 2,6	Vegetable Pizza 2, 6	OvenBaked Wedges & Salad	Wholemeal Sub with Tuna Mayo & Salad 2,3,4	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Peaches & Yoghurt 6
TUESDAY	Beef Lasagne 2,6	Roasted Vegetable Lasagne 2,6	Peas & Sweetcorn A/F	Wholemeal Sub with Chicken Meatball & Salad 2	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Sprinkle Cake 2, 3
WEDNESDAY	Roast Chicken A/F	Vegetable Parcel 2, 6	Carrots & Roast Potatoes A/F	Wholemeal Sub with Ham & Salad 2	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Cocoa Brownie 2,3
THURSDAY	Chicken Curry A/F	Sweet Potato Curry A/F	Rice & Green Beans A/F	Wholemeal Sub with Cheese & Salad 2,6	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Blueberry Cake 2,3
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Vegan Quorn Nuggets 2	Chips & Peas A/F	Wholemeal Sub with Chicken & Sweetcorn with Salad 2,3	Jacket Potato with Beans, Cheese or Tuna 3,4,6	Strawberry & Vanilla Mousse 6

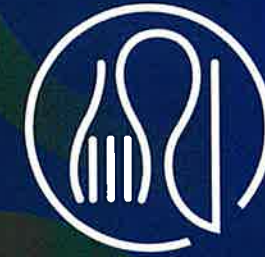


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FOOD ALLERGIES TABLE

Celery 1	Cereals (Including Gluten) 2	Eggs 3
Fish 4	Lupin 5	Milk (Dairy) 6
Molluscs 7	Mustard 8	Peanuts 9
Sesame Seeds 10	Shellfish 11	Soya 12
Sulphur Dioxide (used in dried fruits, processed potatoes) 13	Tree Nuts 14	

FUEL FOR EVERY FUTURE

