- Freshly cooked	MENII VEV	WEEK THREE 1 May 22 May 19 June 10 July 4 September 25 September 16 October		WEEK TWO 24 April 15 May 12 June 3 July 24 July 18 September 9 October			23 October	GCC Spring/ Summer Menu WEEK ONE 17 April 8 May 5 June 26 June 17 July 11 September 2 October 23 October		
Added plant power Che ese, bockes of the chip cooked jacket potatoes with a ch	Desser	Option two Vegetables	Option one	Dessert	Option two Vegetables	Option one	Dessert	Oplion two Vegetables	Option one	
Available Daily: with a choice of fillings - Bread to		Wegan Sausage with Mashed Potato & Gravy Chasco Cossonal Seasonal Vegetables Peaches with Ice Cream	Vegetable Stir Fry Noodles	Lemon & Cucumber Sponge	Spanish Omelette with Potato Wedges Seasonal Seasonal Vegetables	Wholemeal Vegetable Pasta Bake	Vanilla Shortbread	Tomato Sauce & Rice Security for the Character Seasonal Vegetables	Macaroni Cheese	MONDAY
Added plant power Wholemeal Vegan Chef's Special Chae esser, bocked acket potatoes with a choice of fillings - Bread freshly baked on sife daily- Daily salad selection	Down Cake with Custard	Lentil & Sweet Potato Curry with Rice with Rice Section Process Seasonal Vegetables Pear & Chocolate Upside	Spaghetti Bolognaise	Marble Sponge with Custard	Pilau Rice with Five Beans Section For Section Seasonal Vegetables	Pork Sausage with Mashed Potato & Tomato Relish	Sticky Toffee Apple Crumble with Custard	Five Bean Chilli with Rice	Beef Lasagne with Homemade Garlic Bread	TUESDAY
Chef's Special illy salad selection	Apple Flapjack	Vegan Quom with Roast Potatoes & Gravy To-Ned Record Seasonal Vegetables	Roast Gammon with Roast Potatoes & Gravy	Oaty Cookie	Vegetable Wellington with Roast Potatoes & Gravy Seasonal Vegetables	Roast Turkey with Stuffing, Roast Potatoes & Gravy	Fruit Jelly with Mandarins	Sweet Potato & Spinach Flan with Roast Potatoes & Gravy Seasonal Vegetables	Roast Chicken with Roast Potatoes & Gravy	WEDNESDAY
ALLERGY INFORMATION: If you would like to know about ask a member of the catering te school funch and has a food alle to complete a form to ensure we to cater for your child. We use a preparation of our meals and dunot possible to completely remo	Banana Sponge with Custard	Cheese & Tomato Pizza with Potato Wedges Section Personal Seasonal Vegetables	Chicken Enchiladas with Rice	Peach Crumble & Custard	Cheese & Tomato Pinwheel with New Potatoes Seasonal Vegetables	Chef's Special Chicken Korma with Rice	Vanilla Sponge with Custard	Vegan Spaghetti Bolognaise Bolognaise Seasonal Seasonal Vegetables	Minced Beef & Onion Pie with New Potatoes	THURSDAY
ALLERGY INFORMATION: ALLERGY INFORMATION: If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. 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.	Fruity Shortbread	Cheese & Red Pepper Frittata with Chips & Tomato Sauce Tomato Sauce Peas Baked Beans	Fish Fingers with Chips & Tomato Sauce	Apple, Cheese & Crackers	Beetroot Burger with Chips & Tomato Sauce Chips & Tomato Sauce Peas Baked Beans	Salmon Fish Fingers/ Fish Fingers with Chips & Tomato	Chocolate Shortbread	Vegan Sausage with Chips & Tomato Sauce Chips & Tomato Sauce Pedge Policy No. 1985 Pedge	Fish Fingers with Chips & Tomato Sauce	FRIDAY