



V= Vegetarian VG= Vegan H= Halal Meat

| WEEK 2 | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|--|--|--|--|
| HOT FOOD COUNTER | Traditional Dinners Monday | Chef's Special Tuesday | Roast Wednesday | Curry Thursday | Fish Friday |
| MEAT MEAL | Chicken cacciatore with rice (H) | Pulled pork served with slaw, corn in a bun | Beef brisket | Curried chicken & new potato tray bake | Chicken & leek pie (H) |
| VEGETARIAN MEAL | Veggie french bread pizzas (V) | Spicy rice | Bean enchiladas (V) | Vegan Thai curry & rice (VG) | Spicy spaghetti with garlic mushrooms (VG) |
| FISH MEAL | Salmon & pea pasta | Tuna & broccoli pasta bake | Seasonal Fillet of Fish with lemon & Herb Butter | Spiced Fried Fish (Seasonal White Fillet) | Fish & Sweet Potato Fries |
| Without Wheat Range (Wheat & Gluten Free) | Served From the Sandwich & Salad Counter | Served From the Sandwich & Salad Counter | Served From the Sandwich & Salad Counter | Served From the Sandwich & Salad Counter | Served From the Sandwich & Salad Counter |
| VEGETABLE SIDE DISH 1 | Seasonal mixed vegetables (VG) | Broccoli & Peas (VG) | Roasted Roots. Sweetcorn (VG) | Tandoori Cauliflower & Mushroom Bhaji (VG) | Peas & Shirley's homemade tomato beans (Not from a tin VG) |
| CARBOHYDRATE S CHOICE | Potatoe wedges (baked not fried) Rice | Sweet potato fries (baked not fried) (VG) | Roast Potatoes (VG) | Rice, Naan Bread (VG) | potato wedges (VG) |
| Soup of the Day | Look on Daily Menu Poster. Meat, Vegan, Veggie & Halal Options | Look on Daily Menu Poster. Meat, Vegan, Veggie & Halal Options | Look on Daily Menu Poster. Meat, Vegan, Veggie & Halal Options | Look on Daily Menu Poster. Meat, Vegan, Veggie & Halal Options | Look on Daily Menu Poster. Meat, Vegan, Veggie & Halal Options |
| DESSERT | MUFFIN MODAY. Butternut squash (V) | TART TUESDAY. Mandarin (V) | CUSTARD WEDNESDAY. Jam RolyPoly (V) | SPONGE THURSDAY. Apple (V) | CUP CAKE FRIDAY. Mixed Flavour (VG) |

98% of our meals & snacks are prepared daily using fresh ingredients from local suppliers. All our meat comes from a local butcher and all have full traceability. We try to offer Organic produce where possible using eggs and cows milk daily.

At our school garden, the students produce a variety of fruit and vegetables, where possible the school kitchen will use the ingredients within the menu. If you suffer with an allergy or a food intolerance please check out our labelled goods for advice or ask to see the recipe card for a full allergy breakdown.

We sell a range of dairy, wheat and gluten free meals and snacks. (Available daily at breakfast, break & lunch)

If you would like to receive more information regarding school dining please email frost@shirley.croydon.sch.uk