



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	Honey Garlic Chicken (H)	Summer Beef Stew with seasonal Veggies	Roast Gammon	Chicken Curry (H) and Rice (VG)	Chicken & leek Puffs(H)
VEGETARIAN MEAL	Mixed Bean Quesadilla (V)	Vegetable Chow Mein (VG)	Roasted Root Tray Bake with Halloumi (V)	Squash Thai curry (VG)	Spaghetti Marinara with Vegan Meatballs (VG)
FISH MEAL	Lemon Crusted Seasonal Fillet of Fish (V)	Smoked Haddock Gratin (V)	Teriyaki Salmon (V)	Thai Fish Curry (V)	Fish & Wedges
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 (VG)	Peas & Sweetcorn
CARBOHYDRATE S CHOICE	Baked Sweet Potato wedges Rice (VG)	Baked Sweet potato Wedges (VG)	Roast Potatoes (VG)	Rice, Baked Sweet Potato Wedges (VG)	Seasoned Potato Wedges (VG) Potato Skins
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)	JELL WEDNESDAY. JELLY/TRIFFLE (V)	SPONGE THURSDAY. Chocolate & Pear (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