MENU

THE FOOD HUB

Autumn 2026

WEEK 1

MONDAY	Thai Green Quorn Curry & Rice A/F	Macaroni Cheese 2, 6	Loaded Chilli Potatoes 6	Med Roasted Veg Flatbread 2	Toffee Apple Sponge 2, 3, 6
TUESDAY	Teriyaki Chicken & Noodles 2, 3, 12	Sweet Chilli Noodles 2, 3, 12	Chicken Burger 2	Beef Burrito 2	Cocoa Brownie 2, 3
WEDNESDAY	Chicken Roast A/F	Sweet Potato, Chickpea & Spinach A/F	BBQ Chicken Open Wrap 2	Spicy Bean Burger 2	Banana Traybake 2, 3
THURSDAY	Beef Bolognese Pasta Pot 2 (with Cheese) 6	Falafel & Cous Cous Chilli Sauce 2	Cuban Mojo Chicken A/F	Pumpkin & Bacon Pasta Pot 2, 6	Sprinkle Cake & Fruit 2, 3
FRIDAY	Battered Fish or Salmon Fish Cake 2, 4	Loaded Jacket Skins 6	Southern Chicken, Chips & Slaw 1, 2, 3	Quorn Nuggets with Chips & Beans 2	Cuban Caramel Sponge 2, 3, 6

AVAILABLE DAILY

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

FUEL FOR EVERY FUTURE

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."

GREENSHAW LEARNING TRUST

ALLERGEN KEY

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

A/F Allergen Free

the FoodChecker

MENU

THE FOOD HUB

Autumn 2026

WEEK 2

MONDAY	Quorn & Vegetable Ramen 2, 3, 12	Spicy Bean Burrito Wrap 2, 12	Quorn fillet Burger with Salad 2	*Tomato & Basil Protein Pasta Pot* *2, 12*	Fruity Protein Flapjack 2
TUESDAY	Sausage & Mash 2, 13	*Gnocchi in Basil Tomato Sauce* *2*	*Chicken open Flatbread* *2*	Blackend Cajun Chicken & Cous cous 2	Apple Crumble 2, 6
WEDNESDAY	Chicken Roast A/F	Vegetarian Sausage Roast 2	*Chicken Fajita Wrap* *2*	*Falafel & Spinach Burger* *2*	Pineapple Upside Down Cake 2, 3, 6, 13
THURSDAY	Jerk Chicken Rice & Peas A/F	*Chickpea Korma & Rice* *A/F*	*Chicken Tikka Naan* *2, 3, 6*	Beef Lasagne 2, 6	Carrot Cake 2, 3
FRIDAY	Fish Fingers *2, 4*	Taco Rice Bowl A/F	Southern Chicken, Chips & Slaw 1, 2, 3	Quorn Nuggets Chips & Beans 2	Cocoa Crunch 2, 3, 6

Your paragraph text

AVAILABLE DAILY

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

FUEL FOR EVERY FUTURE

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."

GREENSHAW LEARNING TRUST

ALLERGEN KEY

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

A/F Allergen Free

the FoodChecker

THE FOOD HUB

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