

## ST CHRISTOPHERS SCHOOL LUNCH MENU FOR TERM 2. 30/10/2023 - 20/12/2023

			MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1			LINCOLNSHIRE	FAJITA CHICKEN	ROAST TURKEY	CHEESY PASTA BAKE	BAKED HADDOCK
WEEK BEGINNING MA		MAIN MEAL	SAUSAGES	BROWN RICE	MASHED POTATO	GARLIC BREAD	GOUJONS
	TERM 2		POTATO SWIRL	MINI WRAP,	SAGE AND ONION	& BROCCOLI	OVEN CHIPS
	30/10/23		& BAKED BEANS	CUCUMBER BATTONS &	STUFFING		& GARDEN PEAS
	20/11/23			FRESH TOMATOES	& CARROTS		
	11/12/23		STRAWBERRY AND	BAKED JAM DOUGHNUT	JELLY OR FRESH FRUIT	YOGHURT or FRESH	ORANGE MUFFIN or
		DESSERT	VANILLA ICECREAM or	or FRESH FRUIT		FRUIT	FRESH FRUIT
			FRESH FRUIT				
WEEK 2			MARHERITA PIZZA	COCONUT CHICKEN	SAVOURY MINCE	MEATBALLS IN TOMATO	LINCOLNSHIRE FISHCAKE
WEEK BEG	_	MAIN MEAL	BAKED POTATO  & BAKED BEANS	CURRY BROWN RICE &	MASHED POTATO	AND BASIL SAUCE GARLIC BREAD	OVEN CHIPS & MUSHY PEAS
	TERM 2		& BARED BEANS	BROCCOLI	MIXED VEG, GRAVY & CRUSTY ROLL	WHOLEWHEAT PASTA &	& WIUSHY PEAS
	06/11/23 27/11/23			BROCCOLI	CROSTT ROLL	GREEN BEANS	VANILLA SPONGE or
	18/12/23		YOGHURT or FRESH	CHOCOLATE MOUSSE	FRUITY COOKIE or FRESH	JELLY or FRESH FRUIT	FRESH FRUIT
		DESSERT	FRUIT	POT or FRESH FRUIT	FRUIT	JEEET OF TRESHTROH	FRESH FROIT
			TROTT	TOTOTTRESITTROIT	TROTT		
WEEK 3			CHEESE AND ONION	BBQ PORK RIB STEAK	ROAST CHICKEN FILLET	BEEF BOLOGNESE	BAKED CRISPY SALMON
WEEK BEGINNING		MAIN MEAL	LATTICE FINGER	BROWN RICE	YORKSHIRE PUDDING	WHOLEWHEAT PASTA	BITES
	TERM 2		DRY ROASTED BABY	& SWEETCORN	MASHED POTATO	& GREEN BEANS	OVEN CHIPS
	13/11/23		POTATOES		<b>CARROTS &amp; GRAVY</b>		& BAKED BEANS
	04/12/23		& CUCUMBER BATONS				
		DESSERT					
			RASPBERRY RIPPLE	WARM MINI BELGIAN	YOGHURT or FRESH	BANANA CUSTARD or	CHOCOLATE SPONGE or
			MOUSSE POT or FRESH	WAFFLE WITH FRUIT	FRUIT	FRESH FRUIT	FRESH FRUIT
			FRUIT	SAUCE or FRESH FRUIT			

MEALS MAY CHANGE SLIGHTLY OR DAYS SWAPPED, DUE TO NO DELIVERY OF PRODUCE. WE WILL ENSURE ANY SUBSTITUTE IS STILL TO GOV SCHOOL LUNCH STANDARDS.

VEGETARIAN AND PLANTBASED MEALS ARE CATERED FOR, THESE WILL BE AS CLOSE AS POSSIBLE TO THE MAIN MENU.

FOOD ALLERGIES AND INTOLERANCES ARE ALSO CATERED FOR. TAKING INTO ACCOUNT THE SPECIFIC DIETERY REQUIERMENT, MEALS WILL BE AS CLOSE TO THE MAIN MENU AS POSSIBLE. IF YOU REQUIRE FURTHER INFORMATION PLEASE SPEAK TO A MEMBER OF STAFF.

PLEASE NOTE: WE CAN NOT GUARANTEE THE MEAL WILL BE 100% ALLERGEN FREE. WE ARE NOT A FREE FROM KITCHEN, ALTHOUGH EVERY CARE IS TAKEN TO PREVENT CONTAMINATION.