GCC Spring/ Summer Menu		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option one	Macaroni Cheese	Beef Lasagne with Homemade Garlic Bread	Roast Chicken with Roast Potatoes & Gravy	Minced Beef & Onion Pie with New Potatoes	Fish Fingers with Chips & Tomato Sauce
17 April 8 May 5 June	Option two	Vegan Meatballs with Tomato Sauce & Rice	Five Bean Chilli with Rice	Sweet Potato & Spinach Flan with Roast Potatoes & Gravy	Vegan Spaghetti Bolognaise	Vegan Sausage with Chips & Tomato Sauce
26 June 17 July 11 September	Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Peas Baked Beans
2 October 23 October	Dessert	Vanilla Shortbread	Sticky Toffee Apple Crumble with Custard	Fruit Jelly with Mandarins	Vanilla Sponge with Custard	Chocolate Shortbread
WEEK TWO	Option one	Wholemeal Vegetable Pasta Bake	Pork Sausage with Mashed Potato & Tomato Relish	Roast Turkey with Stuffing, Roast Patatoes & Gravy	Chef's Special Chicken Korma with Rice	Salmon Fish Fingers/ Fish Fingers with Chips & Tomato Sauce
24 April 15 May 12 June	Option two	Spanish Omelette with Potato Wedges	Pilau Rice with Five Beans	Vegetable Wellington with Roast Potatoes & Gravy	Cheese & Tomato Pinwheel with New Potatoes	Beetroot Burger with Chips & Tomato Sauce
3 July 24 July 18 September	Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Peas Baked Beans
9 October	Dessert	Lemon & Cucumber Sponge	Marble Sponge with Custard	Oaty Cookie	Peach Crumble & Custard	Apple, Cheese & Crackers
WEEK THREE	Option one	Vegetable Stir Fry Noodles	Spaghetti Bolognaise	Roast Gammon with Roast Potatoes & Gravy	Chicken Enchiladas with Rice	Fish Fingers with Chips & Tomato Sauce
1 May 22 May 19 June	Option two	Vegan Sausage with Mashed Potato & Gravy	Lentil & Sweet Potato Curry with Rice	Vegan Quorn with Roast Potatoes & Gravy	Cheese & Tomato Pizza with Potato Wedges	Cheese & Red Pepper Frittata with Chips & Tomato Sauce
10 July 4 September	Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Peas Baked Beans
25 September 16 October	Dessert	Peaches with Ice Cream	Pear & Chocolate Upside Down Cake with Custard	Apple Flapjack	Banana Sponge with Custard	Fruity Shortbread
MENU KEY	Added plant power					
- Freshly cooked	Available Daily:  - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection  school lunch and has a food allergy or intolerance you will be to complete a form to ensure we have the necessary informat to cater for your child. We use a large variety of ingredients in					
			A A		preparation of our meals and du not possible to completely remo	e to the nature of our kitchens it is we the risk of cross contamination.

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