## Saughall All Saints Primary School

**FRIDAY** 

## Week 2 - week beginning 03/3, 24/3, 28/4, 19/5, 16/6, 23/6, 07/7 MONDAY TUESDAY WEDNESDAY THURSDAY

Wholemeal Cheese and Tomato Pizza (GF & DF available) Served with Mini Potato Waffles, Rainbow Corn or Baked Beans	Pasta (GF available) with a Homemade Mediterranean Sauce Served with Garlic Bread and Seasonal Vegetables	Roast Chicken or (Vegan) Quorn Fillet with Sage & Onion Stuffing Served with Roast and Mashed Potatoes, Broccoli, Carrots and Gluten Free Gravy	Homemade Chicken Korma Curry Served with 50/50 Rice, Naan Bread and Seasonal Vegetables	GF Fish Fingers Served With Chips, Peas or Baked Beans
Chicken or Vegan Nuggets Served with Mini Potato Waffles, Rainbow Corn or Baked Beans	Jacket Potato with Baked Beans, Grated Cheese or Tuna Mayo Served with Salad or Vegetables	Tuna and Sweetcorn Pasta Pot Served with Salad	Jacket Potato with Baked Beans, Grated Cheese or Tuna Mayo Served with Salad or Vegetables	Beef and Bean Smoky Taco Served with Salsa, Chips, Peas or Salad
Deli Option with a choice of breads filled with Sliced Ham, Cheese or Tuna Mayo Served with Salad	Deli Option with a choice of breads filled with Sliced Ham, Cheese or Tuna Mayo Served with Salad	Deli Option with a choice of breads filled with Sliced Ham, Cheese or Tuna Mayo Served with Salad	Deli Option with a choice of breads filled with Sliced Ham, Cheese or Tuna Mayo Served with Salad	Deli Option with a choice of breads filled with Sliced Ham, Cheese or Tuna Mayo Served with Salad
Frozen Fruit Yoghurt Yoghurt (DF available) Fresh Fruit	Yoghurt and Fruit Compote (DF available) Cheese and Crackers Fresh Fruit	Lemon Shortcake served with a Fruit Wedge Yoghurt (DF available) Fresh Fruit	Yoghurt and Fruit Compote (DF available) Yoghurt (DF available) Fresh Fruit	Iced Vanilla Sponge Cake served with a Fruit Wedge Yoghurt (DF available) Fresh Fruit

Besides our wonderful menu the following are available daily: unlimited salad, fresh bread, milk and chilled water.

Allergens - Our meals may contain the following allergens: fish, cereals containing gluten, lupin, eggs, milk, celery, crustaceans, mollusc, nuts, peanuts, sesame seeds, soya, sulphur dioxide and mustard - full list available on our website.

Please speak to the catering staff if you have any concerns or have any specific dietary requirements.