

















LUNCH MENU

Week One

Week Commencing: 1st June | 22nd June | 13th July

	Monday	Tuesday	Wednesday	Thursday	Friday
Meat Option	Plant Power Day	Sweet & Sour Chicken Drumsticks	Fish of the Day	Plant Power Day	Spaghetti Bolognese
Veg Option	Tomato, Cheese & Beans Pasta Bake  	Sweet & Sour Aubergine	Roast Veg & Feta Tart  	Vegetable Egg Fried Rice with Tofu  	Veg & Lentil Bolognese
Side	Sourdough Focaccia 	Jollof Rice	Roasted New Potatoes	Freshly Baked Bread 	Spaghetti 
Veg / Salad	Mixed Salad	Steamed Broccoli	Seasonal Greens/ Salad	Steamed Greens	Mixed Salad
Dessert	Greek Yoghurt & Bananas 	Bake of the Day   	Fruit Salad	Bake of the Day   	Fruit Salad

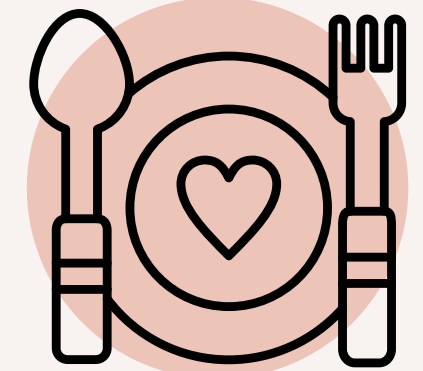
Key to Allergens:  **Gluten**  **Milk**  **Soya**  **Egg**  **Fish**

WHEREVER POSSIBLE, ALL FOOD IS HOMEMADE ON SITE FROM LOCAL, BRITISH INGREDIENTS

Harrington Hill Primary School is a nut-free and sesame seed free school.

We use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat.

We also use locally sourced ingredients when available and in season.



LUNCH MENU

Week Two

Week Commencing: 8th June | 29th June

	Monday	Tuesday	Wednesday	Thursday	Friday
Meat Option	Plant Power Day	Chicken Curry	Crispy Fish 	Plant Power Day	Lamb Lasagna
Veg Option	Teriyaki Tofu & Veg Noodles 	Veg Curry	Crispy Tempura Vegetables 	Jacket Potatoes	Veg & Bean Lasagna
Side	Freshly Baked Bread 	Steamed Rice	Seasoned Wedges	Homemade Baked Beans & Cheese 	Garlic Sourdough
Veg / Salad	Roasted Sweetcorn	Roasted Cauliflower	Crushed Peas	Mixed Salad	Steamed Broccoli
Dessert	Greek Yoghurt & Bananas 	Bake of the Day 	Fruit Salad	Bake of the Day 	Fruit Salad

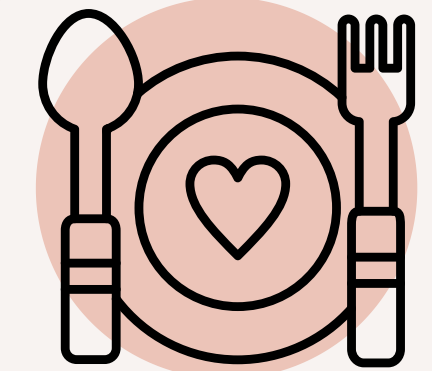
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LUNCH MENU

Week Three

Week Commencing: 15th June | 6th July

	Monday	Tuesday	Wednesday	Thursday	Friday
Meat Option	Plant Power Day	Beef Chilli Wraps  	Fish of the Day  	Plant Power Day	BBQ Chicken Wings 
Veg Option	Broccoli & Pea Pasta Alfredo  	Bean Wraps  	Spinach & Ricotta Rolls   	Falafel Bites with Tzatziki & Hummus 	Cauliflower Wings
Side	Sourdough Focaccia 	White Rice	Roast Potatoes	Vermicelli Rice 	Mac and Cheese  
Veg / Salad	Mixed Salad	Steamed Broccoli	Seasonal Veg/Salad	Feta, Olive & Sweetcorn Salad 	Green Beans
Dessert	Greek Yoghurt & Bananas 	Bake of the Day   	Fruit Salad	Bake of the Day   	Fruit Salad

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