



**ENJOYING FOOD,
ENJOYING LEARNING,
ENJOYING LIFE!
THE GOOD FOOD KITCHEN**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11/12/2017	12/12/2017	13/12/2017	14/12/2017	15/12/2017
Sausage Casserole (2,7,14)	Fish Fingers (2,5,7,9)	Roast Turkey with Pigs In Blankets (2,7,14) & Sage & Onion Stuffing (2,7) with Cranberry Sauce (2,4,7,14)	Spaghetti Bolognese (1,2,14)	
OR	OR	OR	OR	OR
Vegetable Casserole (1,2,4,7)	Spanish Omelette (2,4,7)	Honey Roasted Salmon with Cranberry, Orange and Ginger Sauce (12,13,14)	Plain Pasta with Cheese/Tuna (2,5,7)	
Jacket Potato with a choice of Fillings Jacket Potato Fillings: Cheese(7), Tuna(4), Beans	Jacket Potato with a choice of Fillings Jacket Potato Fillings: Cheese(7), Tuna(4), Beans	3 Cheese & Cranberry tart in Spinach Pastry (2,4,7)	Jacket Potato with a Choice of Fillings Jacket Potato Fillings: Cheese(7), Tuna(4), Beans	Jacket Potato with a Choice of Fillings Jacket Potato Fillings: Cheese(7), Tuna(4), Beans
Seasonal Vegetables	Seasonal Vegetables	Roast Potatoes(13), Carrots, Peas, Gravy (1,2,7,14), Cranberry Sauce	Seasonal Vegetables	Seasonal Vegetables
Rice (1,7)	Chips (13)	Belgian chocolate cake filled with white chocolate ganache & gold shimmer topping served with chocolate sauce & double cream (2,4,7)	Crusty Bread (2)	Chips (13)
Chocolate Chip Cookie (2,7)	Iced Lemon Sponge (2,4,7)		Choc Ice (7,13)	
OR	OR	OR	OR	OR
Yoghurts(7) or Fresh Fruit	Cheese(7) & Biscuits(2) or Fresh Fruit	Cheese (7) & Biscuits (2) or Fresh Fruit Salad	Cheese(7) & Biscuits(2) or Fresh Fruit	Yoghurts(7) or Fresh Fruit

Allergen Information

Fourteen major allergens are identified. For school purposes each menu choice will have numbers from 1-14 alongside. Please note that some menu choices will have more than 1 number. The list below identifies which number corresponds to which allergen. Not all allergies are included in the new legislation but be assured that we will continue to take each individual child's needs into account.

1: Celery (and celeriac).	8: Molluscs for example clams, mussels, whelks, oysters, snails and squid.
2: Cereals containing gluten.	9: Mustard.
3: Crustaceans for example, Prawns, crabs lobster and crayfish.	10: Nuts , such as almonds hazelnuts, walnuts, Pecan nuts, Brazil nuts, Pistachio, Cashew and Macadamia (Queensland) nuts.
4: Eggs.	11: Peanuts.
5: Fish.	12: Sesame.
6: Lupin.	13: Soybeans
7: Milk.	14: Sulphur Dioxide which is a preservative found in some dried fruit.



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