Educaterers Lunch Menu Week 2 – w/c 15/4, 6/5, 17/6, 8/7, 2/9, 23/9, 14/10						
	Red Option	Green Option	Brown Option Jacket Potatoes Every Day	Blue Option Pasta Bar: One Choice Every Day	Dessert	
MONDAY	British Pork Sausages with Potato Wedges (G.SU)	(H)(V) Vegetable Burrito with Potato Wedges (G.D)	Jacket Potato – (V) Cheese (D), Tuna (F.E) or	(v) Tomato Mascarpone (D.G)	(Vg) (H) Flapjack with Fresh Fruit Wedges (G) (v) Strawberry Whip (D) Fresh Fruit	
TUESDAY	 (H) Italian Chicken Pasta (chicken and pasta in a tomato sauce) with Freshly Baked Wholegrain Baguette (G) 	(Vg) Veggie Plant burger in a High Fibre Bun with Herby Diced Potatoes (G)	(V) Baked Beans	Spicy Sausage (G)	(V) (H) Chocolate Frosted Sponge(G.D.E)(V) Yoghurt (D) or Fresh Fruit	
WEDNESDAY	British Roast Chicken Fillet, Sage and Onion Stuffing and Gravy (G)	(Vg) Quorn Roast in Gravy with Sage and Onion Stuffing (G)		Italian Meatballs (G)	 (V) (H)Strawberry and Apple Crumble with Custard (D.G) (v) Ice Cream (D) Fresh Fruit 	
THURSDAY	(H) British Beef Bolognaise with Garlic Bread (G / cheese D)	(Vg) Veggie Sausage with Diced Potatoes		BBQ Chicken (G)	(Vg) (h) Crunch Cookie (G) (V) Yoghurt (D) or Fresh Fruit	
FRIDAY	(M.S.C) Salmon Star with Chipped Potatoes (F.G)	(V)(H) Rustic Pizza Wedge with Chipped Potatoes (G.D)		(Vg) Tomato and Basil (G)	 (V) Jelly with Fruit (V) Cheese Crackers and Apple Wedge (G.D) Fresh Fruit 	

Allergen Key					
C = Celery	F = Fish	SB = Soya			
D = Dairy	H = Homemade	SU = Sulphites			
E = Egg	M = Mustard	V = Vegetarian			
G = Gluten/Wheat	S = Sesame	Vg = Vegan			