

Week  
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# Menu



Monday 26<sup>th</sup> April & 17<sup>th</sup> May

**Beef Bolognese with Pasta with Garlic Bread & Mixed Salad**

Allergens:  
Allergens: Garlic Bread: Wheat, Milk

**Homemade Chocolate Brownie**

Allergens: Wheat, Milk, Egg, Soya

Tuesday 27<sup>th</sup> April & 18<sup>th</sup> May

**Chicken & Chorizo Pie with New Potatoes, Garden Peas & Cauliflower**

Allergens: Wheat, Egg, Milk, Celery, Pork

**100's & 1000's Sponge Cake**

Allergens: Wheat, Egg

Wednesday 28<sup>th</sup> April & 19<sup>th</sup> May

**Roast Pork with Roast Potatoes, Broccoli & Cauliflower**

Allergens: N/A  
Allergens: Gravy, N/A

**Millionaire Shortbread**

Allergens: Wheat, Milk, Soya

Thursday 29<sup>th</sup> April & 20<sup>th</sup> May

**Chinese Chicken Curry with Rice & Prawn Crackers\*** Allergens: Curry Sauce contains **Wheat, Soya, Celery** Prawn Crackers contain **Crustaceans**

**Biscoff Traybake with Butter Icing**

Allergens: Wheat, Egg, Milk, Soya

Friday 30<sup>th</sup> April & 21<sup>st</sup> May

**Battered Fish / Fishfingers with Chips, Peas or Heinz Baked Beans**

Allergens: Battered Fish: Wheat, Fish, Fishfingers: Wheat, Milk, Mustard, Fish

**Homemade King's Cookies**

Allergens: Wheat, Milk, Eggs, Soya



King's Catering Department pride themselves on making home made dishes using fresh local produce

King's Catering Department pride themselves on making delicious hand made cakes & biscuits using fresh local produce

