We prepare and cook all our food daily on site, providing healthy and nutritious meals using locally sourced food. Our eggs are cage-free, our meat meets UK Welfare Standards and all meals are free from undesirable food additives and hydrogenated fats. Our Catering Team are also able to provide for special diets on medical or religious grounds and are very experienced at doing so.


We serve an 'eatwell plate' every day!
Every day we serve freshly made salad with lettuce, tomatoes, cucumber, carrots, celery coleslaw and pasta

$$
(1,2,4,7)
$$

The children are invited to choose any of the above as their main meal or to go with their main choice from the daily menu

We also bake fresh breads every day! This gives the children the option to make their own sandwiches from our salad bar and bakery Academy is required to provide information about the allergenic ingredients used in any food that the Academy provides. There are 14 major allergens which need to be mentioned when they are used as ingredients in a food. We have included a separate leaflet indicating what those allergens are and some examples of where they can be found. The allergens are listed by Numbers Number 1 to 14. For your information, we have indicated to the right of each rolling week menu what allergens may be found in the food provided on that day.

Universal
Free School Meals at Trenance Learning Academy


## Trenance catering team 3 -week rolling menu Autumn Term 2023

Our daily menu incorporates a range
of scrumptious options from Trenance Salad Bar and Bakery Enjoy our Menu!

Allergens

2,13

4, 7, 2
2, 4, 7
$4,7,13$
$2,7,13$
Jacket potatoes served with beef chilli or
cheese \& beans
Served with
Seasonal Vegetables - Salad Bar Pudding
Chocolate and beetroot brownie Fresh Fruit

## WEDNESDAY

Main Meal

## Roast of the Day or Vegetable Roas

Served with
Creamed Potatoes, Roast Potatoes, Cauliflower
Cheese, Seasonal Veg \& Gravy
Pudding

Ice cream - Fresh Fruit

## THURSDAY

Main Meal
Sweet \& sour chicken or vegetable sweet \& sour Served with
Noodles, pitta bread,
Seasonal Vegetables - Salad Bar Pudding
Banana \& chocolate chip cake Fresh Fruit

## FRIDAY

Main Meal
Oven Baked Battered Fish or

Vegetable Quiche Served with
Fries, Seasonal Vegetables
Salad Bar
Pudding

Trenance Biscuits
Fresh Fruit

## MONDAY <br> Main Mea

Sausage or vegi sausage $2,4,13$
Served with
Baked beans, creamed potatoes
Seasonal Vegetables - Salad Bar Pudding
Fresh Fruit-Yoghurt

## TUESDAY

Main Meal
Homemade cheese \& tomato pizza
Served with
Rainbow Pasta Salad
Salad Bar - Homemade Coleslaw
Pudding

Lemon Drizzle and
Fresh Fruit
WEDNESDAY
Main Meal
Roast of the Day or Vegetable Roast Served with
Creamed Potatoes, Roast Potatoes, Cauliflower 2,9,7,13
Cheese, Seasonal Veg \& Gravy Pudding

## Ice Cream - Fresh Fruit

## THURSDAY

Main Meal
Chicken \& sweet potato curry or $2,7,13$
vegetable curry
Served with

Basmati rice \& naan bread
Seasonal Vegetables - Salad Bar Pudding
Crispy cornflake bar
Fresh Fruit
FRIDAY
Main Meal
Oven Baked Battered Fish or
Vegetable Quiche Served with
Fries, Seasonal Vegetables Salad Bar Pudding
Trenance Biscuits Fresh Fruit

Week 3: 18th Sept, 9th Oct

## MONDAY

Spinach \& mozzarella pasta bake
Served with
Garlic bread
Seasonal Vegetables - Salad Bar
Yoghurt
Fresh Fruit
TUESDAY
Main Meal
Beef lasagne or vegetable lasagne
Served with

Homemade coleslaw, garlic bread
Seasonal Vegetables - Salad Bar Pudding
Raspberry and blueberry muffin cake 2,4,7,13
Fresh Fruit

## WEDNESDAY

Main Meal

## Roast of the Day or Vegetable Roast 2,9,7,13

Creamed Potatoes, Roast Potatoes, Cauliflower
Cheese, Seasonal Veg \& Gravy
Pudding

Ice cream - Fresh Fruit
THURSDAY
Main Meal
Chicken or vegetable fajitas
Served with
Rice
Seasonal Vegetables - Salad Bar Pudding
Fruit Crumble \& Custard—Fresh Fruit
Fruit Crumble
Main Meal
Oven Baked Battered Fish or
Vegetable Quiche
Served with
Fries, Seasonal Vegetables Salad Bar
Pudding


Trenance Biscuits
Fresh Fruit
2,7

Homemade Wholemeal Bread served daily

