

# Galileo Multi Academy Trust Menu wc 06.11.23; 27.11.23; 18.12.23; 22.01.24; 19.02.24; 11.03.24; 15.04.24

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN CHOICES</b>	Oven Baked Sausages (CG, SD, S) & Gravy V Veggie Sausages (CG) V Veggie Gravy  ♥ Tuna Pasta (CG, F)	Savoury Mince & Dumpling (CG)  ♥ Chicken & Rice Enchilada (CG) V Vegetarian available	Meat Feast Pizza Slice (CG, M) V Pizza Slice (CG, M)  ♥ V Mixed Pepper Pasta (CG)	♥ Roast Pork & Yorkshire pudding (CG, E, M) & Gravy  V Cheese & Tomato Panini (CG, M)	Fish in Crispy Batter (CG, F)  Chicken Nuggets (CG) V Quorn Nuggets (CG)
<b>POTATOES &amp; VEGETABLES</b>	Herby Potatoes Fresh Carrots Broccoli	Mashed Potatoes Peas Sweetcorn	Potatoes Wedges Mixed Salad Coleslaw (E, M)	Roast Potatoes Fresh Carrots Fresh Cabbage	Chipped Potatoes Mushy Peas Baked Beans
Fresh Garden Salad and homemade Coleslaw as an alternative to vegetables Baked Potatoes including Cheese, Baked Beans, Tuna - Sandwiches made fresh on site, including Ham, Cheese, Tuna Salads – crisp and fresh, including lettuce, carrot, peppers, spinach, tomato, cucumber, plus Ham, Cheese, Tuna, Hardboiled Egg					
<b>DESSERT</b>	V Apple Flapjack	V Jam & Coconut Cake (CG, E)	V Chocolate Slab (CG)	V Syrup Sponge (CG, E, M) & Custard (M)	V Iced Biscuit (CG)
<b>Fresh Cut Fruit and Yoghurts</b>					
ALSO AVAILABLE DAILY - Freshly baked Crusty Bread & Sliced Whole meal Bread - Veggie Sticks including Carrot, Cucumber, Celery, Red Pepper SPECIAL DIET REQUIREMENTS - Please speak to our Catering Manager regarding your specific dietary needs					



**FOOD ALLERGIES AND INTOLERANCES**

Before choosing your meal, please speak to a member of the catering staff about your requirements

Celery **C**, Cereals containing Gluten **CG**  
 Crustaceans **C**, Eggs **E**, Fish **F**, Lupin **L**  
 Milk **M**, Molluscs **M**, Mustard **M**, Nuts **N**  
 Peanuts **P**, Sesame Seeds **SS**, Soya **S**  
 Sulphur Dioxide **SD**  
 ♥ Healthier Option  
 V Vegan V Vegetarian  
 Wheat Wholemeal/Wholegrain



# Galileo Multi Academy Trust Menu wc 13.11.23; 04.12.23; 08.01.24; 29.01.24; 26.02.24; 18.03.24; 22.04.24

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN CHOICES</b>	♥ Pasta Bolognese (CG)  Freshly baked Sausage Roll (CG,M) 🌱V Vegan sausage Roll available (CG)	✓V Veggie Quiche (CG, E, M)  Bacon Buttie (CG) in a Bun (CG) Homemade Ketchup	Ham & Cheese Pizza Slice (CG, M) ✓V Pizza Slice (CG, M)  Meatball Pasta (CG)	♥ Roast Turkey Yorkshire Pudding (CG, E, M) & Gravy  ✓V Vegetable Lasagne (CG, M) Garlic Bread (CG, M)	Fish Fingers (CG, F)  🌱V Veggie Nuggets (CG)
<b>POTATOES &amp; VEGETABLES</b>	Potato Cubes Baked Beans Green Beans	Potato Wedges Broccoli Sliced Salad	Roast Potatoes Coleslaw (E, M) Rainbow Salad	Mash Potatoes Mashed Fresh Turnip Fresh Carrots	Chipped Potatoes Baked Beans Garden Peas
Fresh Garden Salad and homemade Coleslaw as an alternative to vegetables Baked Potatoes including Cheese, Baked Beans, Tuna - Sandwiches made fresh on site, including Ham, Cheese, Tuna Salads – crisp and fresh, including lettuce, carrot, peppers, spinach, tomato, cucumber, plus Ham, Cheese, Tuna, Hardboiled Egg					
<b>DESSERT</b>	✓V Sprinkle Cake (CG, E)	🌱V Apple Crumble (CG) & Custard (M)	🌱V Flapjack	✓V Iced Chocolate Brownie (CG, E, may M)	🌱V Oaty Cookie (CG)
<b>Fresh Cut Fruit and Yoghurts</b>					
<b>ALSO AVAILABLE DAILY - Freshly baked Crusty Bread &amp; Sliced Whole meal Bread - Veggie Sticks including Carrot, Cucumber, Celery, Red Pepper</b> <b>SPECIAL DIET REQUIREMENTS - Please speak to our Catering Manager regarding your specific dietary needs</b>					



**FOOD ALLERGIES AND INTOLERANCES**

Before choosing your meal, please speak to a member of the catering staff about your requirements

Celery **C**, Cereals containing Gluten **CG**  
 Crustaceans **C**, Eggs **E**, Fish **F**, Lupin **L**  
 Milk **M**, Molluscs **M**, Mustard **M**, Nuts **N**  
 Peanuts **P**, Sesame Seeds **SS**, Soya **S**  
 Sulphur Dioxide **SD**  
 ♥ Healthier Option  
 🌱 Vegan ✓ Vegetarian  
 🌾 Contains Wholewheat/Wholegrain



# Galileo Multi Academy Trust Menu wc 20.11.23; 11.12.23; 15.01.24; 05.02.24; 04.03.24; 08.04.24; 29.04.24

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN CHOICES</b>	♥ Chinese Style Chicken Curry & Rice (CG)  V Pizzaiola Pasta (CG, M)	♥ Teriyaki Pork Noodles (CG)  Ham & Cheese Baguette Melt (CG, M) V Cheese Baguette Melt (CG, M)	Pepperoni Pizza Slice (CG, M) V Pizza Slice (CG, M)  Corned Beef Pie (CG, may M) Gravy available	Toad in the Hole (CG, E, M) & Gravy  ♥ V Rustic Tomato Pasta (CG) Garlic Bread (CG, M)	Fish Fingers (CG, F)  V Veggie Fingers (CG)
<b>POTATOES &amp; VEGETABLES</b>	Potato Wedges Mixed Salad Broccoli	Herby Diced Potatoes Sweetcorn Fresh Carrots	Roast Potatoes Baked Beans Coleslaw (E, M)	Mashed Potato Fresh Carrots Green Beans	Chipped Potatoes Garden Peas Baked Beans
Fresh Garden Salad and homemade Coleslaw as an alternative to vegetables Baked Potatoes including Cheese, Baked Beans, Tuna - Sandwiches made fresh on site, including Ham, Cheese, Tuna Salads – crisp and fresh, including lettuce, carrot, peppers, spinach, tomato, cucumber, plus Ham, Cheese, Tuna, Hardboiled Egg					
<b>DESSERT</b>	Jelly & Ice Cream (M)	V Chocolate Crispy Slice (may CG, M)	V Sticky Toffee Pudding (CG, E, M) & Custard (M)	V Parsnip & Coconut Flapjack	V Funfetti Biscuit (CG)
<b>Fresh Cut Fruit and Yoghurts</b>					
<b>ALSO AVAILABLE DAILY</b> - Freshly baked Crusty Bread & Sliced Whole meal Bread - Veggie Sticks including Carrot, Cucumber, Celery, Red Pepper <b>SPECIAL DIET REQUIREMENTS</b> - Please speak to our Catering Manager regarding your specific dietary needs					



## FOOD ALLERGIES AND INTOLERANCES

Before choosing your meal, please speak to a member of the catering staff about your requirements

Celery C, Cereals containing Gluten CG  
 Crustaceans C, Eggs E, Fish F, Lupin L  
 Milk M, Molluscs M, Mustard M, Nuts N  
 Peanuts P, Sesame Seeds SS, Soya S  
 Sulphur Dioxide SD

♥ Healthier Option

🌱 Vegan V Vegetarian

🌾 Contains Wholewheat/Wholegrain

