ALLERGY INFORMATION
If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

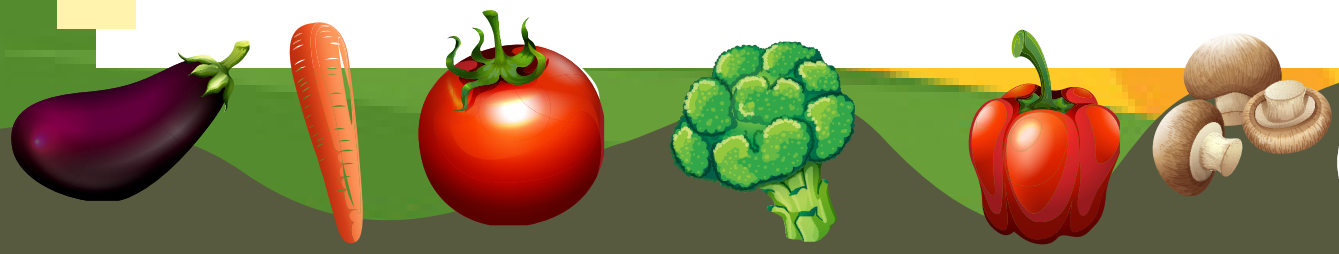
A2A Catering Menu
Services and Events

Available Daily
- Freshly cooked jacket potatoes with a choice of fillings
- Bread with butter
- Daily salad selection

ALLERGEN KEY

A Gluten B Crustaceans C Molluscs D Fish E Peanuts F Nuts G Eggs
H Soybeans I Milk J Celery K Mustard L Lupin M Sesame N Sulphur Dioxide

	Week 1 6th Sept / 18th Oct / 29th Nov	Week 2 13th Sep / 25th Oct / 6th Dec
Monday	Meat free day V Wholemeal Penne Pasta Bake Served with Sweetcorn, Peas Carrots & Green Beans (A, I) V Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I) S Seasonal Salad. D Seasonal Fruit	Meat free day V Bombay Potato Curry, Lentil Dhal Served with Basmati Brown/White Rice (A) V Baked Jacket Potato with a choice of Cheese/ Beans (A, I) S Carrot Sticks D Seasonal Sliced Fruit
Tuesday	M Chinese Style Crispy Chicken with Carrots served with a Blend Brown/White Rice (H) V Cheese & Onion Pie served with Seasoned Baked Beans (A, I). D Apple Struddle Served With Custard (A, I)	M Great British Bangers and Mash Potato Served with Steamed Carrots and Gravy(A) V Cheese & Tomato pasta (A) S Salad sticks D Chocolate Oaty Cookie or Sliced Fruit (A)
Wednesday	M Traditional Cottage Pie served with Broccoli (I) V Noodles Served With spring Onion, coriander and ginger paneer (A, H, I) S Seasonal Salad D Chocolate Brownies & Fruit Slices (A, G, I)	M Saucy Grilled Butterfly Chicken Served with Seasonal Mix Vegetables V V Falafel Served with lemon Rice (A, I) S Fresh Green Salad D Hungarian Tart & Fruit (A, G, I)
Thursday	M Golden Fish Fingers Served with Chips & Baked Beans (A, D) V Vegetable & Red Kidney Enchiladas served with Chips & Baked Beans (A) S Fresh Green Salad D Seasonal Fruit Slices	M Golden Fish Fingers Served with Chips & Baked Beans (A, D) V Spanish Omelette with Oven Baked Chips (A, G, I) S cucumber sticks D Jelly & ice Cream (I)
Friday	M Chicken Patty Burger Served with Mac "N" Cheese or Onion Rings(A, I) D Lemon Drizzle Cake (A, G, I)	M Sweet & Sour Chicken with Red & Green Peppers Served with Rice (H) D Fruit Cocktail



HALAL MONITORING COMMITTEE - UK HMC

ALLERGY INFORMATION
If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

A2A Catering Menu
Services and Events

Available Daily
- Freshly cooked jacket potatoes with a choice of fillings
- Bread with butter
- Daily salad selection

ALLERGEN KEY
A Gluten B Crustaceans C Molluscs D Fish E Peanuts F Nuts G Eggs
H Soybeans I Milk J Celery K Mustard L Lupin M Sesame N Sulphur Dioxide

	Week 3 20th Sep / 1st Nov / 13thDec	Week 4 27th Sep / 8th Nov / 20th Dec
Monday	Meat free day V Chick Peas & Vegetable Biryani Served with Yogurt V Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I) S Salad D Sliced Fruit	Meat free day V Vegetable Fajita Wholemeal Pasta Served with kidney Beans & Sweetcorn (A) V Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I) S Fresh green salad with cherry tomatoes & olives D Seasonal sliced Fruit
Tuesday	M BBQ Flavoured Chicken Served with Roast potatoes & Green Peas V Aubergine/Courgette & Sweet Potato curry Served with Wholemeal Rice (A) S Salad D Classic Chocolate & Beetroot Sponge Cake & Chocolate Custard (A, G, I)	M Chicken & Red Pepper Pizza Served with Wedges (A, I) V Tomato & Mozzarella Pizza Served with Jacket Wedges (A, I) S Fresh Green Salad D Jelly & Ice Cream (I)
Wednesday	M Beef & Vegetable Pastry Bites & Baked beans Served with Green salad (A) V Broccoli Tots Served with Spaghetti & Fresh Tomato Sauce (A, G) S Salad D Apple Crumble Served with Ice Cream (A, I)	M Chicken & Butter Squash Curry Served with 50/50 Rice V Red Lentil Kofta Kebab Curry Served with 50/50 Rice (A, I) S Fresh Salad D Hungarian Tart (A, I)
Thursday	M Fish Fingers served with Homemade Chips & Green Peas (A, D) V Wholemeal Margarita Pizza Served with Garlic Bread (A, I) S Fresh Green Salad D Apple Crumble Served with Ice Cream (A, I)	M Fish Fingers with wedges & Baked Beans (A, D) V Crispy Topped Vegetable pie (A, I) S Salad D Selection of Fruits (I)
Friday	M Bite size kebab & Stir fry Vegetable Rice () S Fresh Green Salad D Roly Polly Cake (A, G, I)	M Chicken Biryani Served With Tomato & Olive Salad S Salad D Carrot Cake

HALAL MONITORING COMMITTEE - UK HMC

ALLERGY INFORMATION
If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

A2A Catering Menu
Services and Events

Available Daily
- Freshly cooked jacket potatoes with a choice of fillings
- Bread with butter
- Daily salad selection

ALLERGEN KEY
A Gluten B Crustaceans C Molluscs D Fish E Peanuts F Nuts G Eggs H Soybeans I Milk J Celery K Mustard L Lupin M Sesame N Sulphur Dioxide

	Week 5 4th Oct / 15th Nov	Week 6 11th Oct / 22nd Nov
Monday	Meat free day V Tagliatelle Pasta in Tomato & Basil Sauce Served with Cheese, Greens Beans & Sweetcorn (A, I) V Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I) S Salad	Meat free day V Wholemeal tomato sauce Spaghetti Pasta Served with Cauliflower, Broccoli & cheese (A, I) V Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I) S Fresh green salad with cherry tomatoes & olives D Seasonal sliced Fruit
Tuesday	M Mexican Beef Chilli & Wholemeal & White Rice Served with Green Beans & Carrots V Cheese & Potato Pastry Served with Baked Beans (A) S Fresh Green Salad	M Meat Stew Served with Sweet corn, Carrots and Mash Potato V Quorn Sausages Served with Sweet corn, Carrots & Mash Potato (D) S Salad Sticks D Pineapple Upside Down Cake (A, G, I)
Wednesday	M Meat lasagne Served with sweetcorn & Broccoli (A, I) V Vegetable & Lentil Lasagne Served with sweetcorn & Broccoli (A, I) S Salad D Mixed Fruits	M Greek Meat balls in Tomato Sauce served with Rice & Peas (A, I) V Lentil & Sweet Potato Curry Served with Rice & Peas S Fresh Salad D Fruit Slices and Crackers with cheese Spread
Thursday	M Golden Fish Fingers served with Homemade chips & Mushy peas (A, D) V Bean Burger in a Bun served with Homemade chips (A) S Fresh Green Salad D Marble Sponge Cake with Custard (A, G, I)	M Fish Fingers with wedges & Baked Beans (A, D) V Rainbow Salad Wrap With Cheese (A, I) S Salad D Fruit Jelly
Friday	M Oven Baked Chicken Served with Oven Baked Potatoes & Mix Vegetables (A) S Fresh Green Salad D Fresh Fruit	M Chicken Sausage Roll Served with Mixed herbs Potato Wedges (A, D) S Carrots & Sweet Corn D Choclate Brownie (A, I)

HALAL MONITORING COMMITTEE - UK HMC