

Abbey Farm Term 2 Dairy Free

LUNCH MENU

EAT WELL - FEEL BETTER - LEARN MORE



Tasty

Nutritious

Delicious

Fresh



	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Red	All Day Brunch Served with Hash Brown and Baked Beans	Homemade Chicken Enchiladas Served With Cous Cous and Broccoli	Homemade Meatballs in Tomato Sauce with Pasta Served with Garlic Bread and Carrots	Homemade Katsu Style Curry Served with Steamed Rice and Sweetcorn	Oven Baked Jumbo Fish Finger Served with Oven Chips and Peas
Hot Green Vegetarian	Vegetarian Brunch Served with Hash Brown and Baked Beans	Homemade Cheese and Bean Turnover Served With Cous Cous and Broccoli	Homemade Oven Baked Gnocchi in Tomato Sauce Served with Garlic Bread and Carrots	Homemade Mexican Five Bean Wrap Served with Steamed Rice and Sweetcorn	Oven Baked Quorn Nuggets Served with Oven Chips and Peas
Jacket	Hot Jacket Potato Served Daily with Veg & Filled with a choice of Baked Beans or Vegan Cheese				
Sandwich Option	Freshly Baked Baguette with Ham or Vegan Cheese Served with Veg Sticks and Coleslaw	Fresh Wrap Filled with Chicken Goujon Or Vegan Cheese Served with Veg Sticks and Coleslaw	Freshly Baked Baguette with Ham or Vegan Cheese Served with Veg Sticks and Coleslaw	Fresh Wrap Filled with Chicken Goujon or Vegan Cheese Served with Veg Sticks and Coleslaw	Freshly Baked Baguette with Ham or Vegan Cheese Served with Veg Sticks and Coleslaw
Dessert	Ice Cream with Fruit Cocktail Fresh fruit	Homemade Chocolate Brownie Fresh Fruit	Homemade Fruit Crumble Slice Fresh Fruit	Homemade Fruit Salad Fresh Fruit	Homemade Chocolate Brownie Fresh Fruit

Contact the Office for all Dietary and Allergy related questions.