

All our desserts have been created to ensure that they are 50% fruit based and served a minimum of 3 times per week.

Fresh bread, milk & water are served daily.

Our daily salad bar contains a selection of carrot, cucumber, vine tomatoes, beetroot, olives, pasta salads, coleslaw and lots more.

None of our food items are fried – including our roast potatoes and fish and chips.

Our menu offers children a diverse and imaginative range of dishes which meet the required Food Standards Agency requirements.

We support local suppliers and where possible we ensure that all our ingredients are locally sourced.

Our menu is over 90% freshly prepared, using free-range, organic, outdoor-bred products, MSC certified fish and meets the Red Tractor Certification.

We cater for all children and an alternative meal is available for those with allergies. Please contact our Catering Manager Jayne, via the school office with any queries.

The logo for Newbridge Primary School, featuring the school's name in white text on a red rectangular background with a white border.

Newbridge Primary School Catering Service

**Lunch Menu
Terms 1 & 2 2019
Gluten Free**

Week Commencing: 2 Sept - 23 Sept - 14 Oct - 11 Nov - 2 Dec

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Gluten free Macaroni Cheese	Gluten Free Sausage	Diced Beef & Mushroom Pie made with Gluten Free Pastry	Roast Chicken	Gluten Free Fish of the Day
	Served with Sweetcorn, Fresh Salad Bar and Gluten Free Bread	Served with Creamed Potatoes, Carrots, Peas and Gluten Free Bread	Served with Baby Potatoes, Fresh Vegetables and Gluten Free Bread	Served with Roasted Potatoes, Fresh Vegetables, Gluten Free Gravy and Gluten Free Bread	Served with Chips, Baked Beans, Peas, Fresh Salad Bar and Gluten Free Bread
	Fresh Fruit Pot Organic Yoghurt	Gluten free Banana and Raisin Sponge	Gluten free biscuit	Fruit Jelly	Ice-cream Pot

Week Commencing: 9 Sept - 30 Sept - 21 Oct - 18 Nov - 9 Dec

	MEAT FREEMONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK TWO	Gluten free Cheese and Tomato Pitta Pizza	Chicken Curry	Cottage Pie	Roast Turkey	Gluten Free Fish of the Day
	Served with Sweetcorn and Fresh Salad Bar	Served with Rice, Fresh Salad Bar Gluten Free Bread and Gluten Free Bread	Served with Fresh Vegetables and Gluten Free Bread	Served with Roasted Potatoes, Fresh Vegetables, Gluten Free Gravy and Gluten Free Bread	Served with Chips, Baked Beans, Peas, Fresh Salad Bar and Gluten Free Bread
	Fresh Fruit Pot Organic Yoghurt	Gluten Free Fruity Ginger Cake	Gluten Free Biscuit	Gluten Free Waffles and Fresh Fruit Coulis	Ice-cream Pot

Week Commencing: 9 Sept - 30 Sept - 21 Oct - 18 Nov - 9 Dec

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK THREE	Oven Baked Jacket Potato	Homemade Beef Ragu	Chicken Drumsticks	Roast Gammon	Gluten Free Fish of the Day
	Served with Baked Beans and Cheese, Sweetcorn and Fresh Salad Bar	Served with Gluten Free Pasta, Fresh Salad Bar and Gluten Free Bread	Served with Jacket Wedges, BBQ Beans, Fresh Salad Bar and Gluten Free Bread	Served with Roasted Potatoes, Fresh Vegetables, Gluten Free Gravy and Gluten Free Bread	Served with Chips, Baked Beans, Peas, Fresh Salad Bar and Gluten Free Bread
	Fresh Fruit Pot Organic Yoghurt	Gluten Free Fruity Chocolate Sponge	Gluten Free Biscuit	Cheese, Gluten Free Crackers with Fresh Fruit	Ice-cream Pot

Fresh bread, milk and water served every day. Salad Bar Sections- Carrots, Cucumbers, Vine Tomatoes, Beetroot, Olives, Pasta Salads, Coleslaw and lots more. We cater for all children with Allergies a alternative meal is always available any questions please contact Jayne our Catering Manager with any queries