



# Warwick Preparatory School

## Menu w/c 30.11.2020

Course	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Main Course</b>	Bolognese Pasta Bake	Chicken Casserole	Sausage and Tomato Pie	Chicken Paella	Fish Fingers
<b>Allergens</b>	G, M, C, GFA, DFA	GF, C	G, C, M	GF, M	G, F
<b>Vegetarian Main Course</b>	Cheese and Tomato Pasta Bake	Vegetable Casserole	Creamy Vegetable Pie	Vegetable Paella	Crispy Vegetable Nuggets
<b>Allergens</b>	G, M, C, GFA, DFA	GF, C	G, C, M	GF	G, M
<b>Alternative Option</b>	Jacket Potato with Cheese, Beans or Tuna	Pasta with Pesto	Jacket Potato with Cheese, Beans or Tuna	Tomato and Mozzarella Pasta Bake	Jacket Potato with Cheese, Beans or Tuna
<b>Allergens</b>	Cheese=M Tuna=F	G, M, GFA, DFA	Cheese=M Tuna=F	G, C, M, GFA, DFA	Cheese=M Tuna=F
<b>Accompaniments</b>	Garlic Bread Salad	New Potatoes Carrots and Peas	Mixed Roast Vegetables and Potatoes	Mixed Salad	Chips Beans
<b>Allergens</b>	G, M	G, M	GF	GF	GF
<b>Dessert</b>	Chocolate Cake Fruit Yoghurt Fruit Jelly	Lemon Slice Fruit Yoghurt Fruit Jelly	Cookie Fruit Yoghurt Fruit Jelly	Muffin Fruit Yoghurt Fruit Jelly	Ice Cream Fruit Yoghurt Fruit Jelly

Allergens: C= Celery, G= Cereals, CR= Crustaceans, E= Eggs, F= Fish, L= Lupin, M= Milk, Mo= Molluscs, MT= Mustard, N= All Nuts, CO= Coconut, S= Soya, SD= Sulphur dioxide (e.g. preservatives), GF= Gluten Free, GFA= Gluten Free Available, DFA= Dairy Free Available

**Despite all reasonable care, we cannot guarantee that ingredients and pre-prepared foods have been produced in a completely nut / allergen free environment**