



Warwick Preparatory School

Menu w/c 29.11.2021

Course	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Breaded Chicken Kiev with Garlic Butter	Traditional Beef Cottage Pie	Smoked Haddock & Mozzarella Fishcake Creamy Leek Sauce	Honey Glazed Ham Gravy	Beef Burger Soft Floured Bap (GF available)
Allergens	G, M, DFA, GFA	Free	F, M	Free	SD, G
Vegetarian Main Course	Quorn Kiev Fillets	Vegetable Spring Rolls Plum Sauce Prawn Crackers	Vegetarian Sausage & Bean Stew	Spinach & Feta Quiche	Vegetable Burger Soft Floured Bap (GF available)
Allergens	G, M, DFA	CR, SD, C, G	G	M, E, G, GFA	G
Alternative Option	Jacket Potato with Baked Beans, Cheese or Tuna	Vegan Linguine Bolognese	Jacket Potato with Baked Beans, Cheese or Tuna	Mediterranean Vegetable Ravioli with Tomato & Herb Sauce	Chicken Burritos Tomato Salsa
Allergens	M, E, F, GF, DFA	G, S, GFA	M, E, F, GF, DFA	G, M, E	G, M, MT
Accompaniments	Oven Baked Potato Wedges Sweetcorn	Baby Carrots Garden Peas Garlic Bread	Baby Potatoes Broccoli Green Beans	Roast Potatoes Season Vegetables Salad	Fries Corn on the Cob Coleslaw
Allergens	Free	M, G	Free	SD	E
Dessert	Chocolate Chip Cookies	Swiss Roll Berry Compote	Blueberry & Lemon Drizzle Cake	Cranberry & White Chocolate Muffin	Ice Cream
Allergens	M, G, E, S	G, M	E, G, SD	M, G, E, S	M

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