



Warwick Preparatory School

Menu w/c 21.11.2022

Course	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Chicken & Vegetable Korma	Beef & Vegetable Hotpot	Warwickshire Sausage Roll Apple Chutney	Honey Glazed Gammon Gravy	Hot Dog Fried Onions American Mustard
Allergens	Free	Free	SD, G, E, M, MT	Free	SD, MT, G
Option 2	Vegan Quorn Pieces, Vegetable & Chickpea Korma	Vegan Cottage Pie Stuffed Jacket Potatoes	Vegan Sausage Roll Apple Chutney	Potato & Vegetable Samosa Riata Dipping Sauce	Vegan Hot Dog Fried Onions American Mustard
Allergens	G	S	G, S, SD, MT	G, M, DFA	G, S, MT
Option 3	Jacket Potato with Baked Beans, Cheese or Tuna	Spinach & Ricotta Cannelloni, Tomato Sauce & Garlic Bread	Jacket Potato with Baked Beans, Cheese or Tuna	Butternut Squash Mac & Cheese	Battered Fish Tartare Sauce
Allergens	M, E, F, DFA	G, M, E	M, E, F, DFA	G, M	G, E, SD, F
Accompaniments	Braised Wild & Brown Rice Naan Bread Roasted Cauliflower	Green Beans Sliced Courgettes	Seasoned Potato Wedges Carrots & Sweetcorn	New Potatoes Steamed Seasonal Vegetables	French Fries Garden Peas
Allergens	G, GFA	Free	Free	Free	Free
Dessert	Chocolate Brownie	Apple & Banana Cake	Sponge & Soft Berry Layer Cake	Carrot Cake Cookies	Belgian Waffles Chocolate Sauce
Allergens	E, G, S, M	E, G	E, M, G	E, M, G	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