



Reception & Year 1 Menu

Week Commencing: 28 April 2025



MONDAY 28	Quorn Pasta Bolognese	Fish Cake	Herby Diced Potatoes, Garden Peas		Jam Sponge and Custard	S A L A D B A R
	<i>Barley, Egg, Wheat/gluten</i>	<i>Wheat/gluten, Fish</i>	<i>Wheat/gluten</i>		<i>Milk, Eggs, Wheat/gluten</i>	
TUESDAY 29	Meatballs and Yorkshire Pudding	Veggie Sausages and Yorkshire Pudding	Creamed Potatoes, Sweetcorn		Raspberry Ripple Arctic Roll with Drizzle	S A L A D B A R
	<i>Wheat/gluten, Milk, Egg</i>	<i>Wheat/gluten, Milk, Egg, Barley, Soya, Sulphites > 10ppm</i>	<i>Milk</i>		<i>Wheat/gluten, Milk, Egg, Soya</i>	
WEDNESDAY 30	Roast Turkey and Seasoning 	Cheese and Onion Pie	Roast Potatoes, Broccoli Florets		Coconut and Jam Slice with Custard	S A L A D B A R
	<i>Wheat/gluten, Soya</i>	<i>Egg, Milk, Wheat/gluten</i>	<i>Wheat/gluten</i>		<i>Wheat/gluten, Milk, Egg</i>	
THURSDAY 1	Tomato Pasta Bake and Garlic Bread		Macaroni Cheese and Garlic Bread		Oaty Apple Crumble and Ice Cream	S A L A D B A R
	<i>Wheat/gluten, Milk</i>		<i>Wheat/gluten, Milk, Mustard</i>		<i>Wheat/gluten, Milk, Oats</i>	
FRIDAY 2	Fish Goujons	Meat Free Keema with Pilau Rice and Naan Bread	Chips, Beans		Cookie and Banana Milkshake	S A L A D B A R
	<i>Wheat/gluten, Fish</i>	<i>Wheat/gluten, Barley, Egg</i>	<i>Wheat/gluten</i>		<i>Milk, Wheat/gluten, Egg, Soya</i>	







Dean & the Catering Team welcome your comments and suggestions either in person, by phone (extension 733) or email to dwinter@bradfordgrammar.com. The Catering Management reserves the right to alter the menu at any time.

Year 2 – Year 13 Menu

Week Commencing: 28 April 2025

The choice for the pasta bar this week is: Tomato and Mascarpone *(Wheat/gluten, Milk)*
Friday: Meat Free Keema, Wedges and Naan

The Panini choices for this week are:
Ham and Cheese or Sweet Chilli Quorn and Cheese

M O N D A Y 28	Chilli Con Carne	Quorn and Mixed Bean Chilli	Fish Cakes		Herby Diced Potatoes, Garden Peas, Sauteed Courgettes, Mixed Peppers	S A L A D B A R	Jam Sponge and Custard
		<i>Barley, Egg</i>	<i>Fish, Wheat/gluten</i>		<i>Wheat/gluten</i>		<i>Milk, Wheat/gluten, Egg</i>
T U E S D A Y 29	Corn Beef Pie	Spiced Butternut Squash and Spinach Rogan Josh with Pilau Rice			Creamed Potatoes, Mushy Peas, Sweetcorn	S A L A D B A R	Raspberry Ripple Arctic Roll with Drizzle
	<i>Milk, Wheat/gluten, Egg</i>				<i>Milk</i>		<i>Wheat/gluten, Egg, Milk, Soya</i>
W E D N E S D A Y 30	Roast Turkey and Seasoning	Cheese and Onion Pie	Fish Meunière with Caper Butter		Roast Potatoes, Broccoli Florets, Mashed Carrot and Swede	S A L A D B A R	Coconut and Jam Slice with Custard
	<i>Wheat/gluten, Soya</i>	<i>Egg, Milk, Wheat/gluten</i>	<i>Fish, Milk</i>		<i>Wheat/gluten, Milk</i>		<i>Wheat/gluten, Milk, Egg</i>
T H U R S D A Y 1	Beef Jalfrezi with Spinach and Pilau Rice	Spiced Tomato Pasta with Meat Free Meatballs			Herby Roasted New Potatoes, Sweetcorn, Baton Carrots	S A L A D B A R	Oaty Apple Crumble and Ice Cream
	<i>Mustard</i>	<i>Wheat/gluten, Soya</i>			<i>Wheat/gluten</i>		<i>Wheat/gluten, Milk, Oats</i>
F R I D A Y 2	Fried Chicken	Fish Fingers	Meat Free Keema with Pilau Rice and Naan Bread		Chips, Baked Beans, Garden Peas	S A L A D B A R	Chef's Choice
	 <i>Wheat/gluten</i>	<i>Wheat/gluten, Fish, Mustard</i>	<i>Wheat/gluten, Barley, Egg</i>		<i>Wheat/gluten</i>		?

Dean & the Catering Team welcome your comments and suggestions either in person, by phone (extension 733) or email to dwinter@bradfordgrammar.com. The Catering Management reserves the right to alter the menu at any time.