

# Kings' Catering - Autumn Term 2024

	<i>Week One</i>	<i>Week Two</i>
	<b><i>Non Gluten Containing Ingredients</i></b>	
<b><i>Monday</i></b>	Cottage Pie made with Gluten-free Gravy <i>Available on request</i>	Gluten-free Pasta with Tomato & Herb Bolognese Sauce <i>Available on request</i>
<b><i>Tuesday</i></b>	Jackfruit & Sweet Potato Curry with Wholegrain Rice	Singapore-style Vegetable Stir-fry with Rice Noodles
<b><i>Wednesday</i></b>	Gluten Free Sausages <i>Available on request</i>	Gluten Free Sausages <i>Available on request</i>
<b><i>Thursday</i></b>	Roast of the Day, Roast Potatoes & Veg  <i>Special gravy available on request</i>	Roast of the Day, Roast Potatoes & Veg  <i>Special gravy available on request</i>
<b><i>Friday</i></b>	Chicken Korma or Chickpea & Vegetable Curry with Rice	Chicken Tikka Masala or Lentil & Vegetable Dhal with Rice

- Salad, Vegetables & Jacket Potatoes available every day
- A selection of Desserts, including Fresh Fruit, Yoghurt, Jelly Pots, Fruit & Custard Pots
  - A variety of School-compliant Drinks
- Salad Bar – please refer to Allergens Matrix on display for Non Gluten Items
- This menu should be read in conjunction with our 'Allergens Statement'

For further allergy advice please ask a member of the catering team