

# Kings' Catering - Spring Term 2025

	<i>Week One</i>	<i>Week Two</i>
	<b><i>Non Gluten Containing Ingredients</i></b>	
<b><i>Monday</i></b>	Minced Beef Pie (without Pastry Lid) made with Gluten Free Gravy <i>Available on request</i>	Chickpea & Vegetable Tagine with Potatoes & Vegetables
<b><i>Tuesday</i></b>	Spinach & Potato Curry with Basmati Rice	Thai Red Vegetable Curry & Wholegrain Rice
<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 or Mixed Bean & Vegetable Madras Curry with Rice	Chicken Tikka Masala Curry or Sweet Potato & Coconut Curry 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**