

Kings' Catering - Summer Term 2025

	<i>Week One</i>	<i>Week Two</i>
	<i>Non Gluten Containing Ingredients</i>	
<i>Monday</i>	Mince Beef Hot Pot made with Gluten Free Gravy <i>Available on request</i>	Cajun Bean & Mixed Pepper Potato Bake or Jacket Potatoes with Various Fillings
<i>Tuesday</i>	Mixed Vegetable Paella (Potatoes & Vegetables also available)	Beef Bolognese with Gluten-free Pasta <i>Available on request</i>
<i>Wednesday</i>	Gluten Free Sausages <i>Available on request</i>	Gluten Free Sausages <i>Available on request</i>
<i>Thursday</i>	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>
<i>Friday</i>	Chicken or Sweet Potato & Vegetable Balti Curry with Rice	Chicken Tikka Masala or Chana Masala Curry with Rice

- Salad Bar Open Daily
- A selection of Desserts including Fresh Fruit, Yoghurt, Jelly/Fruit Pots
 - A variety of School-compliant Drinks
 - Theme Day Specials throughout the Term

For allergy advice please ask a member of the catering team