







Reception & Year 1 Menu

Week Commencing: 21 April 2025










M O N D A Y 21	Bank Holiday				S A L A D B A R	
T U E S D A Y 22	Pasta Bolognese	Spinach and Butternut Squash Lasagna	New Potatoes, Sweetcorn		Rice Pudding	S A L A D B A R
	<i>Wheat/gluten</i>	<i>Wheat/gluten, Milk, May contain: Soya, Egg, Mustard</i>			<i>Milk</i>	
W E D N E S D A Y 23	Sausage in Gravy with Yorkshire Pudding	Veggie Meatballs in Gravy with Yorkshire Pudding	Creamed Potatoes, Baton Carrots		Fruit and Ice Cream	S A L A D B A R
	<i>Barley, Egg, Milk, Soya, Wheat/gluten Sulphites > 10ppm</i>	<i>Wheat/gluten, Barley</i>	<i>Milk</i>		<i>Milk</i>	
T H U R S D A Y 24	Chicken Korma with Pilau Rice	Vegan Crispy Wings	Roasted New Herby Potatoes, Garden Peas		Sticky Toffee Pudding with Custard	S A L A D B A R
		<i>Wheat/gluten</i>	<i>Wheat/gluten</i>		<i>Egg, Milk, Wheat/gluten</i>	
F R I D A Y 25	Pizza		Chips, Beans		Flapjack with Vanilla Milkshake	S A L A D B A R
	<i>Wheat/gluten, Milk</i>		<i>Wheat/gluten</i>		<i>Gluten, Milk, Oats May contain: Barley, Wheat</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: 21 April 2025

The choice for the pasta bar this week is: Creamy Cajun Pasta *(Milk, Wheat/gluten)*
Friday: Pizza, Wedges, Slaw

The Panini choices for this week are:
Pepperoni and Cheese or Pesto Quorn and Cheese

M O N D A Y 21	Bank Holiday					
T U E S D A Y 22	Pasta Bolognese	Spinach and Butternut Squash Lasagna			New Potatoes, Sweetcorn, Broccoli Spears	Rice Pudding
	<i>Wheat/gluten</i>	<i>Wheat/gluten, Milk May contain: Mustard, Soya, Egg</i>				<i>Milk</i>
W E D N E S D A Y 23	Baked Ham with Onion Sauce	Meat Free Chilli	Seafood Paella		Creamed Potatoes, Savoy Cabbage, Baton Carrots	Sticky Toffee Pudding with Custard
	<i>Milk</i>	<i>Barley, Egg</i>	<i>Crustacean, Mollusc</i>		<i>Milk</i>	<i>Egg, Milk, Wheat/gluten</i>
T H U R S D A Y 24	Chicken Korma with Pilau Rice 	Quorn Escalope with Mushroom and Parmesan Sauce			Roasted Herby Potatoes, Garden Peas, Paprika Buttered Cauliflower	Rhubarb and Ginger Crumble with Custard
		<i>Wheat/gluten, Milk, Egg</i>			<i>Wheat/gluten, Milk</i>	<i>Wheat/gluten, Milk</i>
F R I D A Y 25	Burger in a Bun	Pizza	Battered Fish with Curry Sauce		Chips, Beans, Mushy Peas	Fruit Yoghurt with Homemade Flapjack
	<i>Celery, Wheat/gluten, Mustard May contain: Sesame</i>	<i>Wheat/gluten, Milk</i>	<i>Wheat/gluten, Fish, Celery, Soya, Mustard</i>		<i>Wheat/gluten</i>	<i>Gluten, Milk, Oats May contain: Barley, Wheat</i>

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