



CHRIST THE SAVIOUR SCHOOL

lunch menu

AUTUMN 2026

BROADWAY

Fresh fruit, fresh bread and salad bar available daily.
All lunches served with fresh seasonal vegetables.

WEEK 1	MEAT-FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN allergens	Tuna pasta bake OR jacket potato with baked beans, tuna or cheese and sweetcorn    wheat	Beef or chicken burger, salad and coleslaw  wheat 	Spaghetti bolognese with garlic bread, broccoli and carrots  wheat	Roast chicken, roast potatoes, stuffing or Yorkshire pudding, parsnips, carrots, gravy  wheat 	Fish fingers, chips, peas and baked beans  wheat 
VEGETARIAN allergens	Roasted peri-peri vegetables, rice & sweetcorn	Veg or spicy bean burger, salad and coleslaw  wheat	Cheese, onion, sweetcorn quiche, new potatoes OR tofu, cauliflower & spinach curry, broccoli & carrots   wheat  	Spinach & sweet potato curry, rice, parsnips and carrots 	Vegetable fingers, chips, peas and baked beans  wheat
DESSERT allergens	Strawberry frozen yoghurt 	Fruit	Apple crumble and custard   wheat	Yoghurt pot or fresh fruit 	Orange jelly and mandarins (V)

WEEK 2	MEAT-FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN allergens	Macaroni cheese, carrots and broccoli   wheat	Mexican beef taco, salsa, savoury rice, sweetcorn and peas  wheat	Sticky chicken, rice, butternut squash and green beans 	SANDWICH BAR: ham, egg, cheese, tuna; ALTERNATE WEEKS: bacon, soft cheese   wheat  	Margherita pizza & criss-cut chips OR sun-dried tomato pasta   wheat
VEGETARIAN allergens	Chickpea dhal, rice, carrots & broccoli	Spicy bean taco, salsa, savoury rice, sweetcorn and peas  wheat	Singapore noodles, butternut squash and green beans  wheat  	SANDWICH BAR: milk-free cheese and onion, egg, soft cheese; ALTERNATE WEEKS: tofu and avocado   wheat  	Margherita or roast peppers and onion pizza & criss-cut chips OR sun-dried tomato pasta   wheat
DESSERT allergens	Peach/strawberry yoghurt or fresh fruit 	Fruit	Banana flapjack  may contain wheat/barley/rye	Yoghurt pot or fresh fruit 	Strawberry jelly and fruit cocktail (V)



Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. If you have any food allergies or intolerances please let us know so we can help you choose a meal. Parents are welcome to discuss allergies direct with the chef via the school office.

ALLERGEN KEY

 G gluten (wheat, barley, oats or rye)	 Milk milk	 E eggs	 F fish	 Cr crustacea	 S sesame	 C celery
 M mustard	 So soyabean	 Mo molluscs	 L lupin	 Su sulphur dioxide/sulphites	 Pn peanuts	 Tn tree nuts