St George's School, Edinburgh

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the Day	Minted green pea soup	Lightly spiced butternut squash & sweet potato soup	Carrot and coriander soup	Cream of tomato soup (milk)	Golden vegetable soup
Main counter	Creamy tikka chicken (milk, gluten)	Classic beef lasagne topped with cheddar (wheat,mustard,milk)	Seasoned chicken burger with condiments & salad(celery, wheat, m/c sesame)	Pork & leek sausage with caramelised onion gravy	Oven baked breaded haddock, lemon and tartare sauce. (wheat, fish)
Main counter meat free	Vegan fillet with tomato sauce and vegan mozzarella (wheat)	Honey roast sweet potato, pepper & chickpea Tagine (celery)	Vegan mince bolognaise	Macaroni & cheese (gluten, milk, mustard)	Sweet potato falafel, warmed flat bread & chilli slaw (wheat)
nursery	Creamy tikka chicken (milk)	Lots of veg bolognaise	Chicken burger (wheat)	Pork & leek sausage, caramelised red onion gravy (milk, wheat)	Oven baked fish finger(wheat, fish)
Sides	Pilaf rice Steamed broccoli. Honey lemon carrots Spiced onions riata	Chinese cabbage Sugar snap peas Cous cous (wheat) Sriracha mayo	Potato wedges Green beans Spiced cauliflower Chunky salsa Crispy onions	Mashed potatoes Steamed carrots Sweetcorn Selection of sauces and dips	Chips Garden peas. Tartar sauce Chilli slaw Herb courgette
Pasta/Jackets	Fresh pasta (gluten) / tomato sauce Baked potato & fillings	Fresh pasta (gluten) / tomato sauce Baked potato & fillings	Fresh pasta (gluten) / tomato sauce Baked potato & fillings	Fresh pasta (gluten) / tomato sauce Baked potato & fillings	Fresh pasta (gluten) / tomato sauce Baked potato & fillings
Dessert of the Day	Caramel rice pudding (milk)	Chocolate sponge with custard (gluten, milk, egg)	Mixed berry sponge (gluten, milk, egg)	Vanilla ice cream, wafer and toppings (milk)	Sweet treat Friday (see staff for allergens)

Please note allergens may change. For allergen information please speak to a member of the team.