

# Kings' Catering - Summer Term 2026

	<i>Week One</i>	<i>Week Two</i>
	<b><i>Non Gluten Containing Ingredients</i></b>	
<b><i>Monday</i></b>	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
<b><i>Tuesday</i></b>	Mixed Vegetable Paella (Potatoes & Vegetables also available)	Beef Bolognese with Gluten-free Pasta <i>Available on request</i>
<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 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**