
















WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	 Homemade lasagne with herb dough balls	Roast pork with creamy mash potato & gravy	Traditional chicken pie with creamy mash potato	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Sweet potato & vegetable casserole	 Vegetable stir fry with chicken style pieces and 50/50 rice	 Quorn™ & tomato bake with mash potatoes	 Tomato & basil pasta	 Vegan sausage & chunky chips
ACCOMPANIMENTS 	 Seasonal vegetables	 Seasonal vegetables	Broccoli & cauliflower ..... Salad bar	 Seasonal vegetables	Peas & baked beans ..... Salad bar
DESSERTS	 Fruit flapjack	 Chocolate sponge and mint custard	Zesty lemon muffin	Jam & coconut sponge	 Fresh fruit & whip
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
JACKET POTATO AND SANDWICH SELECTION	Cheese panini	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	 Fish finger bap



Try something NEW today...  
Variety is key to a healthy diet.

# MENU



KEY



- 1 OF YOUR 5 A DAY



- MEAT-FREE MONDAY



- CHEF'S CHOICE



- PLANT-BASED (VEGAN)

**\*Allergens and intolerances\*** All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.