










WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Chicken korma with 50/50 rice	Roast chicken with roast potatoes & gravy	Tuna & sweetcorn pasta	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Cheese & bean bake with potato wedges	 Meat free sausage ragu with wholemeal pasta	 Quorn™ fillet with roast potatoes & gravy	 Sweet potato, cheese & onion pie with new potatoes	 Vegan sausage & chunky chips
ACCOMPANIMENTS 	Peas & coleslaw Salad bar	Carrots & green beans Salad bar	Broccoli & cauliflower Salad bar	Sweetcorn & carrots Salad bar	Peas & baked beans Salad bar
DESSERTS	Lemon shortbread	Blueberry & banana muffin	Chocolate crunch	 Fruit meringue	Ice cream
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	 Hot Beef bap	Jacket potato	 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.