



| WEEK 2 |  MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|---|---|--|--|
| MAIN DISH | Margherita pizza with baked potato wedges | Homemade lasagne with garlic bread | Roast pork with creamy mash potato & gravy | Traditional chicken pie with creamy mash potato | Crispy battered fish & chunky chips |
| VEGETARIAN MAIN DISH | Marinated Quorn™ pitta with baked potato wedges |  Vegetable stir fry with chicken style pieces and 50/50 rice |  Quorn™ & tomato bake with mash potatoes |  Vegetable cobbler with mash potato |  Vegan sausage & chunky chips |
| ACCOMPANIMENTS  | Peas & carrots Salad bar | Corn on the cob & broccoli Salad bar | Carrots & parsnips Salad bar | Green beans & cauliflower Salad bar | Peas & baked beans Salad bar |
| DESSERTS |  Fresh fruit & whip | Apple & cinnamon muffin | Zesty lemon muffin | Chocolate brownie & custard | Ice cream |
| FRESH FRUIT OR YOGHURT | Fresh fruit <i>or</i> Yoghurt | Fresh fruit <i>or</i> Yoghurt | Fresh fruit <i>or</i> Yoghurt | Fresh fruit <i>or</i> Yoghurt | Fresh fruit <i>or</i> Yoghurt |
| JACKET POTATO AND SANDWICH SELECTION | Cheese panini | Jacket potato | Hot Turkey 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.