











WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Vegetarian biryani with chicken style pieces and 50/50 rice	All day breakfast	Roast turkey with mashed potato & gravy	Beef burger with baked potato wedges	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese pinwheels with half a jacket potato	 Vegetarian chilli with 50/50 rice	Vegetable wellington with mash potato & gravy	 Vegan sausage & chunky chips	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Peas & carrots Salad bar	Baked beans & broccoli Salad bar	Green beans & cauliflower Salad bar	Roasted vegetables Salad bar	Peas & sweetcorn Salad bar
DESSERTS	Chocolate & orange muffins	Jam & coconut sponge	  Oaty biscuit with fresh fruit	  Apple crumble & 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



MENU

Eating all your fruit & veg will help you grow **BIG** and **STRONG** (like me!)



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.