









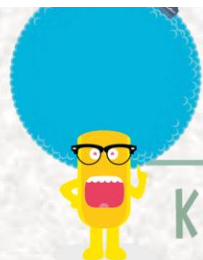


WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Homemade Lasagne	Roast pork with creamy mash potato & gravy	Traditional chicken pie with creamy mash potato	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Falafel in a pitta with slaw	 Vegetable & bean chilli with 50/50 rice 	 Vegan sausage & mash potato with gravy	 Sweet potato, cheese & onion pie with new potatoes	 Vegetarian burger with 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	Rice Pudding	 Chocolate & banana slice	 Flapjack	Ginger cake & 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	Quorn Nugget Bap	Jacket potato & today's choice of filling	Chicken Bap	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.