











WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Vegetable tagine with cous cous	Beef burger with baked potato wedges	Roast turkey with mashed potato & gravy	  Chicken & tomato pasta bake	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese pinwheels with half a jacket potato	Cheese & bean bake with potato wedges	Vegetable wellington with mash potato & gravy	 Vegetable chow mein	 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	Lemon drizzle cake	Chocolate muffin	  Oaty biscuit with fresh fruit	 Apple crumble & custard	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	Tuna & cheese panini	Jacket potato & today's choice of filling	Pork and Stuffing Bap	Jacket potato & today's choice of filling	 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.