







WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<u>MAIN DISH</u>	Margherita pizza with baked potato wedges	Lasagne/ Veg Lasagne With Garlic Slice	Sausage/Veg Sausage Mash and Gravy	Pasta/Veg Bolognese	Crispy battered fish & chunky chips
<u>PASTA KING</u>	 Vegetarian meatballs with pasta 	Basilico Pasta	Chinese Veg Curry	Sweet Chilli Chicken Or Quorn Pasta	 Quorn™ burger with chips
<u>SIDES</u> 	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
<u>DESSERT</u>	Raspberry buns	 Chocolate & banana slice	Zesty lemon muffin	Ginger cake & custard	 Fresh fruit & whip
<u>FRUIT AND YOGHURT</u>	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
JACKET POTATO SELECTION					



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.