







WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<u>MAIN DISH</u>	Cheese pinwheels with diced potatoes	All day breakfast	Roast Turkey/Quorn Fillet Roast and Mash Potatoes with Gravy	Pepperoni Or Margherita Pizza	Fish cake served with chips
<u>PASTA KING</u>	Macaroni cheese	Veg Bolognese	Pomodoro	Chicken/Quorn Balti	 Quorn™ nuggets with chunky chips
<u>SIDES</u> 	Peas & carrots Salad bar	Baked beans & broccoli Salad bar	Green beans & cauliflower Salad bar	Roasted vegetables Salad bar	Peas & sweetcorn Salad bar
<u>DESSERT</u>	 Fruit in jelly	Jam & coconut sponge	 Chocolate brownie	Blueberry & banana muffin	 Oaty biscuit with fresh fruit 
<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					



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.