







WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Roast gammon with creamy mash potato & gravy	Meatballs in tomato sauce served with wholemeal pasta	Chicken tenders & chunky chips
VEGETARIAN MAIN DISH	Macaroni cheese	 Quorn™ lasagne with herb bread 	 Vegan sausage & mash potato with gravy	Cheese & onion pie served with new potatoes	 Vegetarian burger with chips
ACCOMPANIMENTS	Peas & carrots Salad bar	Sweetcorn & carrots Salad bar	Corn on the cob & broccoli Salad bar	Green beans & cauliflower Salad bar	Peas & baked beans Salad bar
DESSERTS	Chocolate & orange cookie	Sticky toffee muffins	 Oaty jam squares	Marble sponge & custard	Ice-Cream & fresh fruit
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	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



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.