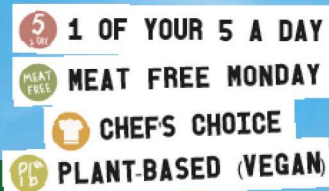
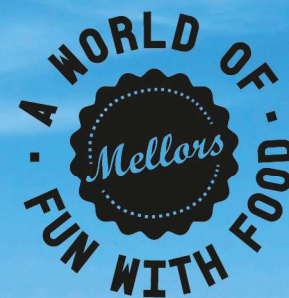


WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Meatballs in tomato sauce served with wholemeal pasta	Chicken fajita served with 50/50 rice	Chicken sausage with creamy mash potato & gravy	Pasta carbonara with garlic bread	Chicken tenders & chunky chips
VEGETARIAN MAIN DISH	Vegetarian meatballs in tomato sauce served with wholemeal pasta	Quorn fajita served with 50/50 rice	Vegetarian sausage with creamy mash potato & gravy	Macaroni cheese with garlic bread	Quorn dippers & chunky chips
ACCOMPANIMENTS	Peas & baked beans Salad bar	Carrots & broccoli Salad bar	Cauliflower & broccoli Salad bar	Roasted vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	Chocolate & orange muffins	 Fruit sponge & custard	Oaty jam squares	Apple cake & custard	Ice cream roll
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 or filled roll	Jacket potato or filled tortilla wrap	Jacket potato or filled sub roll	Jacket potato or filled baguette	Jacket potato or panini with a choice of fillings

**KEEP FIT
AND ACTIVE**



KEY



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.