











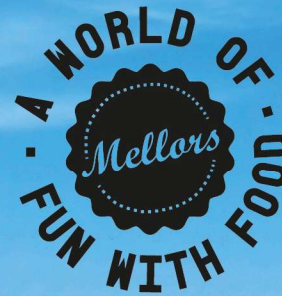
WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza & new potatoes	 Chinese style chicken curry & rice	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Traditional cottage pie	Hot dog served with chips
VEGETARIAN MAIN DISH	 Tomato & basil pasta	Cheese pinwheels with diced potatoes	Vegetarian toad in the hole with roast potatoes & gravy	  Vegetarian meatballs with pasta	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS	Peas & baked beans Salad bar	Corn on the cob & broccoli Salad bar	Sweetcorn & beans Salad bar	Green beans & cauliflower Salad bar	Peas & baked beans Salad bar
DESSERTS	 Apple & oat cookie	Ginger cake & custard	 Fruit flapjack	 Chocolate brownie	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 and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection

KEEP FIT AND ACTIVE



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.