











WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	 Homemade lasagne with herb dough balls	Roast pork with creamy mash potato & gravy	Traditional chicken pie with creamy mash potato	Crispy battered fish & chunky chips
Vegetarian Main dish	 Vegetable & bean chilli with 50/50 rice 	 Vegetable stir fry with chicken style pieces and 50/50 rice	 Quorn™ & tomato bake with mash potatoes	 Tomato & basil pasta	 Vegan sausage & chunky chips
Accompaniments	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
Desserts	 Fruit pie & custard	 Chocolate & banana slice	Zesty lemon muffin	Ginger cake & custard	Strawberry whip
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.