







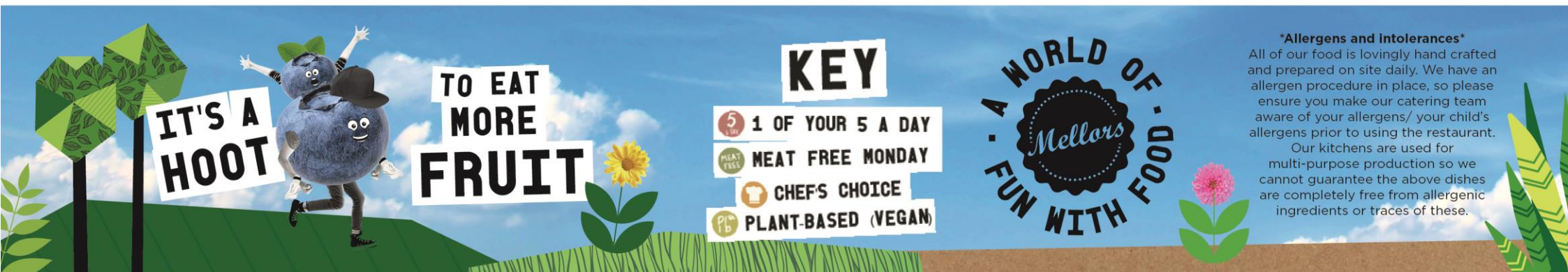


WEEK 3	 <b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
<b>Main dish</b>	  Vegetarian bolognese	All day breakfast	Roast chicken with stuffing, roast potatoes & gravy	BBQ chicken with baked potato wedges	Crispy battered fish & chunky chips
<b>Vegetarian Main dish</b>	Cheese pinwheels with half a jacket potato	 Vegetarian chilli with 50/50 rice	Vegetable wellington with mash potato & gravy	Vegetarian pasta bake	 Quorn™ nuggets with chunky chips
<b>Accompaniments</b>	Peas & carrots ..... Salad bar	Baked beans & broccoli ..... Salad bar	Green beans & cauliflower ..... Salad bar	Roasted vegetables ..... Salad bar	Peas & sweetcorn ..... Salad bar
<b>Desserts</b>	Rice pudding with fruit compote	Jam & coconut sponge	 Fruit cobbler & custard	Spiced apple cake	  Oaty biscuit with 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.