











WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Roast turkey with mashed potato & gravy	 Italian pasta bolognese	Crispy battered fish & chunky chips
VEGETARIAN	 Tomato & basil pasta	 Quorn™ lasagne with herby dough balls	Cheese quiche served with new potatoes	 BBQ bean & cheese wrap with 50/50 rice	 Vegan sausage & chunky chips
ACCOMPANIMENT 	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Green beans & cabbage Salad bar	Peas & sweetcorn Salad bar	Peas & baked beans Salad bar
DESSERT	Jam & coconut sponge	 Chilled mango & coconut rice pudding	Marble sponge & custard	 Cheese & crackers with grapes	 Fruit in jelly
FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or 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



Try something NEW today...
Variety is key to a healthy diet.

MENU

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.