










WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	 Vegan keema with 50/50 rice 	Shish kebab in a pitta with baked wedges	Roast turkey with new potatoes	Sweet and sour chicken served with rice	Crispy fish fingers with chunky chips
VEGETARIAN	Cheese quiche with Spanish potatoes	 Chinese stir fry with chicken style pieces & noodles	Vegetable frittata served with new potatoes	 Tomato & roasted vegetable pasta	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENT 	Green beans & sweetcorn Salad bar	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Cauliflower & broccoli Salad bar	Peas & baked beans Salad bar
DESSERT	Chocolate sponge	 Apple crumble & custard	Lemon muffin	Ginger cake & custard	 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



MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)



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.