










WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Pork sausage with creamy mash potato & gravy	Mediterranean chicken wrap with savoury rice	Roast chicken with stuffing, roast potatoes & gravy	Beef burger with baked potato wedges	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Vegetable stir fry with chicken style pieces and 50/50 rice	Vegetarian pasta bake	 Potato & cauliflower curry with 50/50 rice	Vegetarian burger with chips	 Tomato & basil pasta
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	Shortbread	 Flapjack	  Apple crumble & custard	Marble sponge & custard	 Fresh fruit & whip
FRESH 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	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling



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.