







WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Mince & Dumplings with roast potatoes	Roast chicken with new potatoes & gravy	Pork sausage with creamy mash potato & gravy	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Vegetarian korma with chicken style pieces and 50/50 rice	 Tomato & basil pasta	 Quorn™ fillet with roast potatoes & gravy	 Vegan sausage & mash potato with gravy	Vegetable frittata served with new potatoes
ACCOMPANIMENTS 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Peas & baked beans ..... Salad bar
DESSERTS	Chocolate sponge	Lemon shortbread	Plain muffin	Rice pudding with fruit compote	Chocolate & orange cookie
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



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.