











WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Creamy tomato pasta	Marinated chicken wrap served with half a crispy jacket potato	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Spanish chicken in a tomato sauce with 50/50 rice	Fish cake served with chips
VEGETARIAN MAIN DISH	 Vegetarian korma with 50/50 rice	Marinated Quorn™ pitta with baked potato wedges	Vegetarian toad in the hole served with mashed potato	Cheese pinwheels with diced potatoes	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Green beans & sweetcorn Salad bar	Peas & coleslaw Salad bar	Cauliflower & broccoli Salad bar	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar
DESSERTS	 Ginger biscuit	 Chocolate sponge and mint custard	 Fruit flapjack	Blueberry & banana muffin	 Fresh fruit & ice cream
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



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.