











WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Macaroni cheese	Traditional chicken pie with creamy mash potato	Roast turkey with new potatoes	BBQ chicken pizza	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Vegetable stir fry with chicken style pieces and 50/50 rice	  Quorn™ lasagne with herb bread	Vegetable wellington with mash potato & gravy	Margherita pizza with baked potato wedges	 Vegetarian burger with chunky chips
ACCOMPANIMENTS 	Green beans & sweetcorn ..... Salad bar	Peas & coleslaw ..... Salad bar	Broccoli & cauliflower ..... Salad bar	Corn on the cob & carrots ..... Salad bar	Peas & baked beans ..... Salad bar
DESSERTS	 Oaty jam squares	 Fresh fruit & whip	Shortbread	Marble sponge & custard	 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



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.