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MAIN DISH	 Vegetarian korma with chicken style pieces and 50/50 rice	 Chicken & tomato pasta bake	Roast gammon with creamy mash potato & gravy	Beef burger with baked potato wedges	Fish cake served with chips
VEGETARIAN MAIN DISH	 Vegetable tikka masala with 50/50 rice 	 Quorn™ lasagne with herb bread 	 Vegan sausage & mash potato with gravy	 Vegetable chow mein	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS 	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Green beans & cabbage Salad bar	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar
DESSERTS	Shortbread	 Apple pie with custard	Lemon cake	 Fruit flapjack	Chocolate sponge
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 AND SALAD	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

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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.