













WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Tomato & basil pasta	BBQ chicken with baked potato wedges	Roast turkey with mashed potato & gravy	 Mexican chilli with 50/50 rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Macaroni cheese	 BBQ Quorn™ with 50/50 rice	Vegetarian toad in the hole served with mashed potato	  Vegetarian meatballs with pasta	Cheese & bean bake with chunky chips
ACCOMPANIMENTS 	Green beans & sweetcorn Salad bar	Peas & cauliflower Salad bar	Carrots & parsnips Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
DESSERTS	Shortbread	 Pineapple upside down with custard	Chocolate sponge	  Oaty biscuit with fresh fruit	 Chocolate brownie
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 FILLING	Jacket potato	Jacket potato	Jacket potato	Jacket potato	Jacket potato



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.