








WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN DISH</b>	Hot dog served with wedges	Sweet and sour chicken served with rice	Roast gammon with creamy mash potato & gravy	Chicken tikka masala with 50/50 rice	Crispy battered fish & chunky chips
<b>VEGETARIAN MAIN DISH</b>	Veggie sausage hotdog with baked wedges	 Sweet & sour Quorn™ with 50/50 rice	 Quorn™ fillet with roast potatoes & gravy	 Quorn™ tikka masala with 50/50 rice	Margherita pizza with baked potato wedges
<b>ACCOMPANIMENTS</b> 	Peas & baked beans ..... Salad bar	Sweetcorn & broccoli ..... Salad bar	Green beans & cabbage ..... Salad bar	Corn on the cob & carrots ..... Salad bar	Peas & baked beans ..... Salad bar
<b>DESSERTS</b>	 Ginger biscuit	Chocolate crunch	Lemon cake	Marble sponge & custard	 Oaty biscuit with fresh fruit 
<b>FRESH FRUIT OR YOGHURT</b>	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
<b>JACKET POTATO AND FILLING</b>	Jacket potato	Jacket potato	Jacket potato	Jacket potato	Jacket potato



# 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.