














WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Beef meatballs & pasta	Roast pork with roast potatoes	 Mexican chilli with 50/50 rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Sweet potato, cheese & onion pie with new potatoes	  Vegetarian meatballs with pasta	 Vegetarian cottage pie	 Vegetarian chilli with 50/50 rice	 Vegetarian burger with chips
ACCOMPANIMENTS 	Green beans & cauliflower Salad bar	Peas & sweetcorn Salad bar	Seasonal vegetables Salad bar	Carrots & green beans Salad bar	Peas & baked beans Salad bar
DESSERTS	 Oaty jam squares	 Fruit sponge & custard	 Ginger biscuit	Lemon shortbread	 Pineapple upside down with custard
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



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.