











5/1/26, 26/1/26, 23/2/26, 16/3/26


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Roasted vegetable pizza	Chicken tikka masala with 50/50 rice	Roast turkey with mashed potato & gravy	Beef burger with baked potato wedges	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	Macaroni cheese	Crispy Quorn™ wrap & spanish potatoes	 Vegan sausage & mash potato with gravy	Cheese & onion pie served with new potatoes	 Vegetarian burger with chips
ACCOMPANIMENTS	Peas & carrots Salad bar	Sweetcorn & carrots Salad bar	Corn on the cob & broccoli Salad bar	Green beans & cauliflower Salad bar	Peas & baked beans Salad bar
DESSERTS	Chocolate & orange cookie	Sticky toffee muffins	 Oaty jam squares	Marble sponge & custard	Ice-Cream & fresh fruit
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 SANDWICH SELECTION	Jacket potato & today's choice of filling	Jacket potato and sandwich selection	Jacket potato & today's choice of filling	Jacket potato and sandwich selection	Jacket potato & today's choice of filling

KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

A WORLD OF FUN WITH FOOD



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.