

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Beef Bolognese with Tri Colour Pasta Twists Halal Available	Cornish Pasty With Oven Baked Diced Potatoes	Roast Gammon and Pineapple with Mashed Potatoes and Gravy	Chicken Sweet and Sour with Steamed Rice Halal Available	Battered Fish and Chips
Vegetarian	Quorn Bolognese with Tri Colour Pasta Twists	Spicey Bean Steak with Oven Baked Diced Potatoes	Cheese and Onion Pasty with Mashed Potato	Vegetable Spring Roll with Steamed Rice	Vegetable Fingers and Chips
Accompaniments	Garden Peas or Salad	Baked Beans or Salad	Sweet Corn or Salad	Mixed Vegetables or Salad	Mushy/Processed Peas or Salad
Desserts	Chocolate Sponge and Custard	Fruit in Jelly	Fruit Pie and Custard	Cookies	Ginger Cake
Fresh yoghurt or fruit	Fruit or Yoghurt	Fruit or Yoghurt	Fruit or Yoghurt	Fruit or Yoghurt	Fruit or Yoghurt
Jacket Potato	Cheese, Beans & Tuna	Cheese, Beans & Tuna	Cheese, Beans & Tuna	Cheese, Beans & Tuna	Cheese, Beans & Tuna



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.