

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Traditional Cottage Pie Halal Available	Salmon Fish Fingers with Oven Baked Potato Wedges	Roast Chicken Fillet with Roast Potatoes, and Gravy	Spaghetti Bolognese with Garlic Bread Halal Available	Beef Burger with Chips
Vegetarian	Tomato and Roasted Pepper Pasta	Cheese Pin Wheels with Oven Baked Potato Wedges	Quorn Sausage with Roast Potatoes and Gravy	Vegetable Spaghetti Bolognese	Vegetable Burger with Chips
Accompaniments	Garden Peas or Salad	Baked Beans or Salad	Sliced Carrots or Salad	Mixed Vegetables or Salad	Sweet Corn or Salad
Desserts	Orange Sponge and Custard	Fruit Flap Jacks	Chocolate Chip Sponge and Custard	Short Cake Biscuits	Carrot 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.