






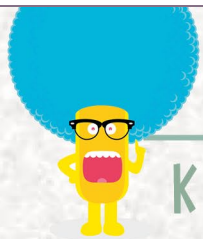


WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Roast chicken with creamy mash potato & gravy	 Italian pasta bolognese	Crispy fish fingers with chunky chips
Vegetarian Main dish	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ lasagne with herby dough balls	 Vegan sausage & mash potato with gravy	Vegetable Chow Mein	Cheese & bean bake with chunky chips
Accompaniments 	Peas & coleslaw Salad bar	Carrots & green beans Salad bar	Broccoli & cauliflower Salad bar	Sweetcorn & carrots Salad bar	Peas & baked beans Salad bar
Desserts	Lemon shortbread	Jam & coconut sponge	Banana bread	Marble sponge & custard	 Fresh fruit & ice cream
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 and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection

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.