








WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	 Creamy tomato pasta	Beef burger with baked potato wedges	Roast gammon with new potatoes	Spaghetti Bolognese	Crispy fish fingers with chunky chips
Vegetarian Main dish	Cheese quiche with Spanish potatoes	Veggie sausage hotdog with baked wedges	Creamy Quorn™ pie with new potatoes	Vegetarian pasta bake	 Quorn™ nuggets with chunky chips
Accompaniments 	Sweetcorn & broccoli Salad bar	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
Desserts	Oaty jam squares	 Coconut & cherry flapjack	 Fruit in jelly	Chocolate sponge & custard	 Ginger biscuit & fruit
Fresh fruit or yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> 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



MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)



- 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.