WEEK 1	MEAT MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Macaroni cheese	Pork sausage with creamy mash potato & gravy	Roast beef with Yorkshire puddings, roast potatoes & gravy	Spaghetti Bolognese	Crispy fish fingers with chunky chips
Vegetarian Main dish	Vegetarian korma with 50/50 rice	Tomato & roasted vegetable pasta	Quorn™ fillet with roast potatoes & gravy	Potato & cauliflower curry with rice	Vegetarian burger with chunky chips
Accompaniments	Cauliflower & broccoli Salad bar	Peas & carrots Salad bar	Green beans & cabbage Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
Desserts	Flapjack	Chocolate & pear sponge with custard	Oaty apple squares	Chocolate & orange cookie	Strawberry mousse
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



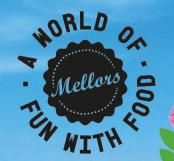
KEY





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.