












WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	 Traditional cottage pie	Roast chicken with mash potato & gravy	 Pork meatballs with wholemeal pasta	Crispy battered fish & chunky chips
Vegetarian Main dish	 BBQ bean & cheese wrap with 50/50 rice	 Creamy butternut squash pasta	 Meat free sausage ragu with mash potatoes	  Vegetable & bean chilli with 50/50 rice	 Quorn™ nuggets with chunky chips
Accompaniments	Corn on the cob & broccoli ..... Salad bar	Peas & cauliflower ..... Salad bar	Carrots & green beans ..... Salad bar	Roasted vegetables ..... Salad bar	Peas & baked beans ..... Salad bar
Desserts	Lemon biscuit	Marble sponge & custard	Chocolate & orange muffins	 Fruit sponge & custard	 Ginger biscuit
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

**KEEP FIT AND ACTIVE**



**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.