
















WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	 Beef goulash served with rice	Roast chicken with mash potato & gravy	Spaghetti Bolognese	Crispy battered fish & chunky chips
Vegetarian Main dish	 BBQ bean & cheese wrap with 50/50 rice	  Vegetarian meatballs with pasta	 Vegan sausage & mash potato with gravy	  Vegetable tikka masala with 50/50 rice	Vegetarian burger with chips
Accompaniments	Peas & coleslaw Salad bar	Carrots & green beans Salad bar	Sweetcorn & carrots Salad bar	Broccoli & cauliflower Salad bar	Peas & baked beans Salad bar
Desserts	Plain muffin	Jam & coconut sponge	 Cheese & crackers with grapes	Ginger cake & custard	Shortbread
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.