






WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Sausages with mashed potatoes & gravy	Roast chicken with new potatoes & gravy	 Italian pasta bolognese	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ lasagne with herby dough balls	Creamy Quorn™ pie with new potatoes	Vegetable Chow Mein	Vegetarian burger 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	Flapjack	Banana bread	 Fresh fruit & ice cream	Chocolate Brownie
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.