


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Tomato pasta with garlic bread	Crispy chicken fillet with diced potatoes	Roast beef with mash, Yorkshire pudding & gravy	Breakfast, sausage, bacon, omelette, hash brown	Fish fingers and chips
Vegetarian Main dish	Cheese & Tomato Panini	Quorn nuggets with diced potatoes	Quorn roast with mash, Yorkshire pudding & gravy	Quorn breakfast	Quorn burger with chips
Accompaniments	Peas Salad Salad Bar	Beans Sweetcorn Salad Bar	Broccoli Carrots Salad Bar	Tomatoes Beans Salad Bar	Peas Beans Salad Bar
Desserts	Sponge & Custard	Cook's choice of biscuits	Fruit jelly	Fruit muffins	Ice cream
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 cheese and beans	Jacket potato cheese and tuna	Cheese or Tuna Filled roll	Jacket potato cheese and beans	Cheese or Ham Filled roll

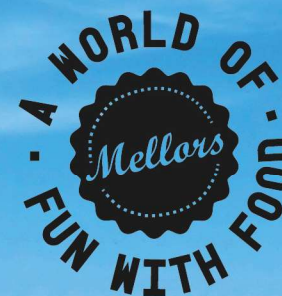
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KEEP FIT AND ACTIVE



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.