








WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Ham & mushroom pizza	Chicken korma with 50/50 rice	Roast gammon with new potatoes	Homemade meat & potato pie with mash potato	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche served with new potatoes	Vegetarian pasta bake	 Vegan sausage & mash potato with gravy	 Tomato & basil pasta	Cheese & bean bake with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Peas & carrots Salad bar	Green beans & cabbage Salad bar	Seasonal vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	 Fruit crumble & custard	 Oaty biscuit with fresh fruit 	Ginger cake & custard	Plain muffin	Iced Bun
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



MENU

Eating all your fruit & veg will help you grow **BIG** and **STRONG** (like me!)



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.