










WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Chicken korma with 50/50 rice	Homemade meat & potato pie with mash potato	Chicken stir fry	Fish cake served with chips
VEGETARIAN MAIN DISH	 Quorn™ lasagne with herb bread 	Cheese oatcakes	 Vegetable cobbler with mash potato	 BBQ Quorn™ with 50/50 rice	 Vegan sausage & chunky chips
ACCOMPANIMENTS 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Carrots & parsnips ..... Salad bar	Peas & sweetcorn ..... Salad bar	Peas & baked beans ..... Salad bar
DESSERTS	 Flapjack	Ginger cake & custard	Oaty jam squares	 Fruit pie & custard	Strawberry whip
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or 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



Try something NEW today...  
Variety is key to a healthy diet.

# MENU



## 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.