





WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Creamy tomato pasta	Pork sausage with creamy mash potato & gravy	Roast chicken with roast potatoes & gravy	Homemade lasagne with garlic bread	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH	Margherita pizza with baked potato wedges	Vegetarian sausage, mash & gravy	Cheese & onion pie served with new potatoes	Cheese oatcakes	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Green beans & cauliflower Salad bar	Carrots & parsnips Salad bar	Seasonal vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	Fruit flapjack	Sticky toffee pudding with custard	Carrot cake	 Fruit crumble & custard	Lemon biscuit
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 or filled sub roll	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.