








WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Homemade lasagne with garlic bread	Roast chicken with mash potato & gravy	Hot dog served with wedges	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 BBQ bean & cheese wrap with chips	Veggie sausage hotdog with baked wedges	 Vegan sausage & mash potato with gravy	 Vegetarian korma with 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Green beans & cabbage Salad bar	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar
DESSERTS	Marble sponge & custard	 Apple & oat cookie	Fruit Jelly	Plain muffin	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 with selection of fillings Cheese or ham sandwich	Jacket Potato with selection of fillings Cheese panini	Jacket Potato with selection of fillings Cheese or ham sandwich	Jacket Potato with selection of fillings Cheese panini	Jacket Potato with selection of fillings Cheese or ham sandwich



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.