


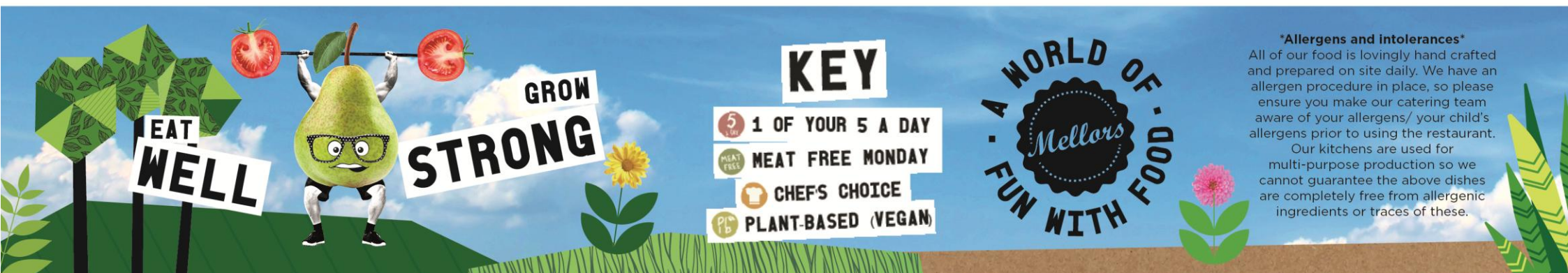


Week 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Cheese and Bean Bake & Wedges	All Day Breakfast (Contains Pork & Beef)	Roast Chicken, Mashed Potato & Yorkshire Pudding 	BBQ Chicken & Rice 	Fish portion, chips & beans
Vegetarian Main dish	Tomato and Basil Pasta	Vegetarian Breakfast	Quorn Fillet, Mashed potato & Yorkshire Pudding	Pizza Naan	Quorn Nuggets, chips & beans
Accompaniments	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread
Desserts	Flapjack	Chocolate Crunch	Oaty Biscuits	Chocolate Muffin	Lemon Drizzle Cake
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



EAT WELL



GROW STRONG

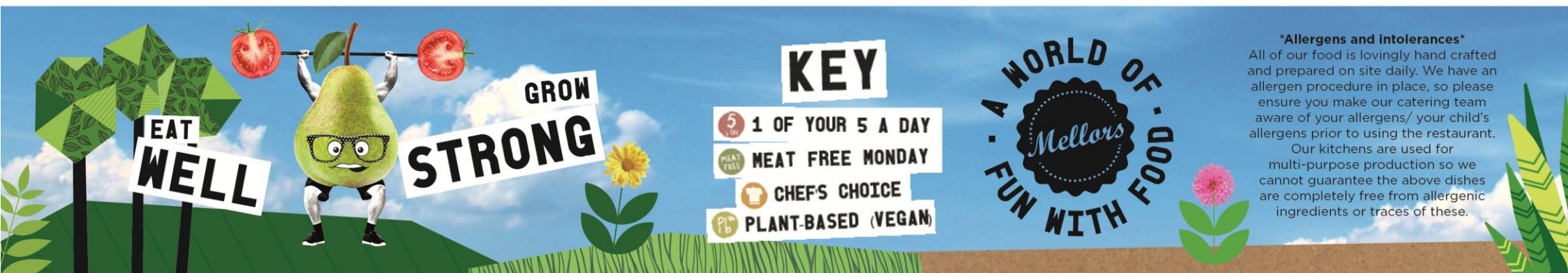
KEY

-  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.



Week 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margarita Pizza with baked potato wedges	Sausage Pasta Bake (Contains Pork & Beef)	Roast Beef, Roast Potatoes and Yorkshire Pudding	Chicken Chow Mein & Noodles 	Fish fingers, chips & beans
Vegetarian Main dish	Macaroni Cheese	Vegetable cobbler & New Potatoes	Quorn Fillet and Yorkshire Pudding	BBQ Quorn & Rice	Vegetable fingers, chips & beans
Accompaniments	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread
Desserts	Strawberry Mousse	Chocolate Brownie	Oaty Jam Squares	Ginger Biscuits	Fruit Sponge
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
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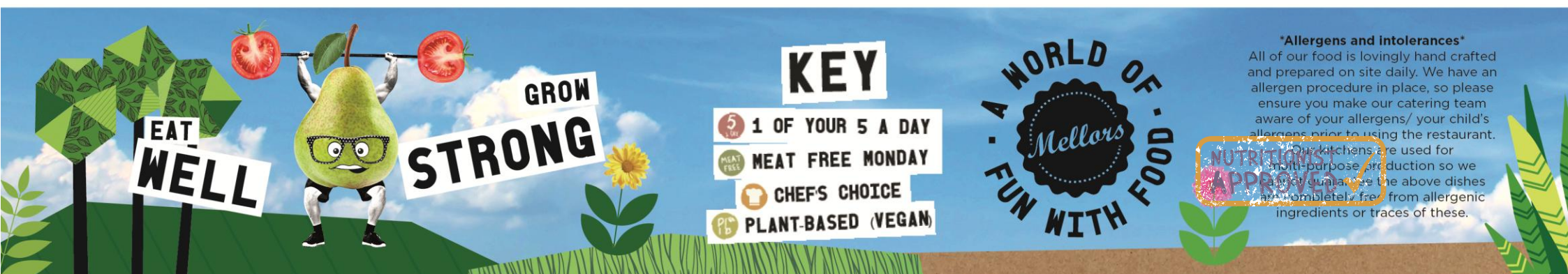


Allergens and intolerances

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Week 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Cheese Pinwheel & New Potatoes	Chicken Burger & Wedges	Roast Turkey, Mashed potato & Yorkshire Pudding 	Beef Chilli Con Carne & Rice	Fish Fingers, chips & beans
Vegetarian Main dish	Quorn Tikka Masala & Rice	Vegetarian Burger & Wedges	Quorn Sausage, Mashed Potato and Yorkshire Pudding	Cheese Quiche & New Potatoes	Quorn Dippers, chips & beans
Accompaniments	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread	Seasonal Vegetables Salad Bar Fresh Homemade Bread
Desserts	Chocolate Sponge	Sticky Toffe Pudding	Shortbread	Marble Sponge	Fruit Flapjack
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



Allergens and intolerances

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