
















WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	BBQ chicken pizza	Beef burger with baked potato wedges	Roast gammon with creamy mash potato & gravy	 Chicken & tomato pasta bake	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Vegetable tikka masala with 50/50 rice 	Marinated Quorn™ pitta with baked potato wedges	 Vegan sausage & mash potato with gravy	 Vegetable & bean chilli with 50/50 rice 	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	 Seasonal vegetables	 Seasonal vegetables	 Seasonal vegetables	 Seasonal vegetables	 Seasonal vegetables
DESSERTS	Oaty jam squares	Jam & coconut sponge	Lemon cake	Sticky toffee pudding with custard	 Fresh fruit & 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 & beans, cheese or tuna mayo OR cheese panini	Jacket potato and sandwich selection	Jacket potato & beans, cheese or tuna mayo OR cheese panini	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.