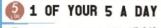
MEEK COMMENCING- 17 th Oct, 8 th Dec, 19 th Jan, 9 th Feb, 2 nd Mar, 23 rd Mar					
MEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Halal chicken biryani with raita	Halal beef lasagne with garlic bread	Halal roast chicken with roast potatoes & gravy	Halal chicken pizza with baked potato wedges	Crispy fish fingers with chunky chips
VEGETARIAN Main dish	Lentil curry with rice	Vegetarian bolognese pasta with garlic bread	Chickpea & vegetable curry with 50/50 rice	Margherita pizza with baked potato wedges	Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Peas & sweetcorn Salad bar	Carrots & broccoli Salad bar	Carrots & green beans Salad bar	Sweetcorn & beans Salad bar	Peas & baked beans Salad bar
DESSERTS	Ice cream	Chocolate cookie	Jelly & fresh fruit	Chocolate brownie & custard	Lemon drizzle cake
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 & 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	Jacket potato & beans, cheese or tuna mayo OR cheese panini
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KEY





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

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.