




Week Commencing- 20<sup>th</sup> April, 11<sup>th</sup> May, 1<sup>st</sup> June, 22<sup>nd</sup> June, 13<sup>th</sup> July, 14<sup>th</sup> September, 5<sup>th</sup> October, 26<sup>th</sup> October

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Halal tandori chicken wrap with rice	 Halal beef lasagne with garlic bread	Halal roast chicken with roast potatoes & gravy	Halal chicken pizza with baked potato wedges	Crispy battered fish & chunky chips
Vegetarian Main dish	Cheesy tomato pasta	Macaroni cheese with garlic bread	Quorn nuggets with roast potatoes & gravy	Margherita pizza with baked potato wedges	Southern fried quorn burger with chunky chips
Accompaniments	Peas & sweetcorn ..... Salad bar	Broccoli & green beans ..... Salad bar	 Seasonal vegetables	Sweetcorn & beans ..... Salad bar	Peas & baked beans ..... Salad bar
Desserts	Ice cream	 Iced sponge cake	Strawberry whip	Vanilla muffin	Chocolate cake with chocolate sauce
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 & 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

**KEEP FIT AND ACTIVE**



**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.