















WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	 Homemade lasagne with herb dough balls	Roast pork with creamy mash potato & gravy	Traditional chicken pie with creamy mash potato	Crispy battered fish & chunky chips
Vegetarian Main dish	 Sweet potato & vegetable casserole	 Vegetable stir fry with chicken style pieces and 50/50 rice	 Quorn™ & tomato bake with mash potatoes	 Tomato & basil pasta	 Vegan sausage & chunky chips
Accompaniments	Peas & carrots ..... Salad bar	Corn on the cob & broccoli ..... Salad bar	Carrots & parsnips ..... Salad bar	Green beans & cauliflower ..... Salad bar	Peas & baked beans ..... Salad bar
Desserts	 Fruit pie & custard	 Chocolate & banana slice	Zesty lemon muffin	Ginger cake & 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 and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection

**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.