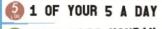
WEEK COMMENCING- 5TH MAY, 16TH JUNE, 7TH JULY, 8TH SEPT, 29TH SEPT, 20TH OCT

MEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Halal spicy beef pasta with garlic bread	Halal beef mince spaghetti bolognaise	Halal roast chicken with Yorshire Pudding, roast potatoes, vegetables & gravy	Halal chicken pizza with baked potato wedges	Crispy fish fingers with chunky chips
VEGETARIAN Main dish	Vegetarian Quorn™ meatballs with pasta & garlic bread	Vegetable biryani with chapati	Vegetarian toad in the hole with roast potatoes & gravy	Margherita pizza with baked potato wedges	Cheese & bean bake with chunky chips
ACCOMPANIMENTS	Peas & sweetcorn Salad bar	Carrots & broccoli Salad bar	Carrots & cauliflower Salad bar	Sweetcorn & beans Salad bar	Peas & baked beans Salad bar
DESSERTS	Ginger biscuit	Chocolate brownie	Jelly 8 fresh fruit	Lemon shortbread	Ice cream
FRESH FRUIT OR YOGHURT	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or 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 Pizza panini	Jacket potato and sandwich selection	Jacket potato & beans, cheese or tuna mayo OR cheese panini



## 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 cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.