








WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Macaroni cheese	Chicken fillet burger with baked wedges	Roast turkey with Yorkshire pudding, roast potatoes & gravy	Spaghetti Bolognese	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Vegetarian pasta bake	Quorn™ enchiladas with diced potatoes	Vegetarian toad in the hole with roast potatoes & gravy	 Quorn™ lasagne with herb bread 	 BBQ bean & cheese wrap with chips
ACCOMPANIMENTS 	Peas & broccoli Salad bar	Carrots & green beans Salad bar	Broccoli & cauliflower Salad bar	Green beans & sweetcorn Salad bar	Peas & baked beans Salad bar
DESSERTS	 Fruit crumble & custard	Chocolate & orange muffins	 Fresh fruit & whip	Chocolate crunch	Lemon shortbread
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 or ham sandwich	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato & beans, cheese or tuna mayo OR cheese or ham sandwich	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato & beans, cheese or tuna mayo OR cheese or ham sandwich



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.