








WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main	Margherita pizza with baked potato wedges	All day Breakfast Sausage, bacon, egg, beans and hash brown	Roast chicken with mash potato & gravy	 Mexican chilli with 50/50 rice	Crispy battered fish & chunky chips
Vegetarian		All day Breakfast Quorn sausage, egg, beans and hash brown	Quorn fillet with mash potato and gravy	Vegetarian chilli with 50/50 rice	
Salad Bar 	Corn on the cob & broccoli Salad bar	Peas & cauliflower Salad bar	Carrots & parsnips Salad bar	Roasted vegetables Salad bar	Peas & baked beans Salad bar
Dessert	 Bananas & custard	 Ginger biscuit	Chocolate & orange muffins	 Fruit sponge & custard	 Chocolate brownie
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



Try something NEW today...
Variety is key to a healthy diet.

MENU

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.