

WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	PIZZA NANN & SEASONED WEDGES	CHICKEN CHOW MEIN	GAMMON NEW POTATOES YORKSHIRE PUDDING	BEEF BURGER & DICED POTATOES	FISHFINGERS & CHIPS
Vegetarian Main dish	TOMATOE & BASIL PASTA	QUORN CHOW MEIN	QUORNE FILLET NEW POTATOES YORKSHIRE PUDDING	VEGAN BURGER & DICED POTATOES	VEGETABLE FINGERS & CHIPS
Accompaniments	SEASOAL VEGETABLES SALAD BAR	SEASOAL VEGETABLES SALAD BAR	SEASOAL VEGETABLES SALAD BAR	SEASOAL VEGETABLES SALAD BAR	SEASOAL VEGETABLES SALAD BAR
Desserts	FRUIT FLAPJACK	CHOCOLATE BROWNIE	JELLY & ICE-CREAM	FRUIT CRUMPLE & CUSTARD	GINGER BISCUIT
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
HOT PANINI	CHEESE	CHEESE AND HAM	TUNA MELT	BBQ CHICKEN	CHEESE



and prepared on-site only. 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.