






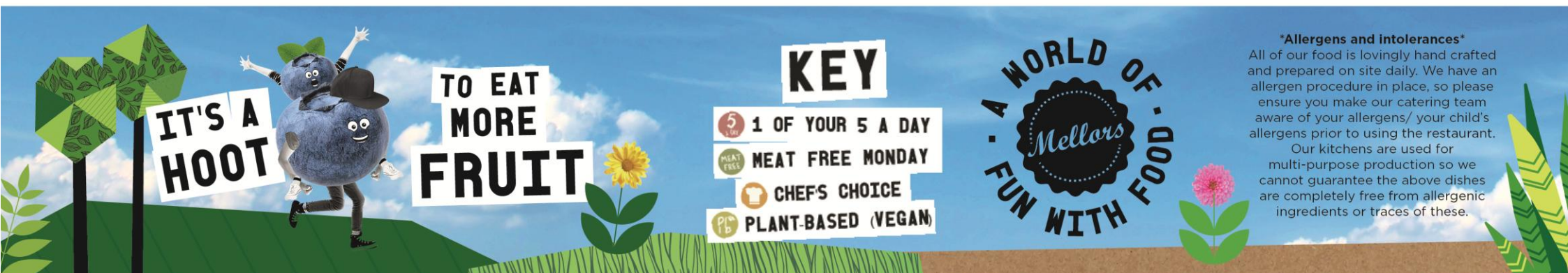


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	Sausage pasta bake	Roast chicken with new potatoes & gravy	Sweet and sour chicken served with rice	Crispy battered fish & chunky chips
Vegetarian Main dish	Cheese & onion pie served with new potatoes	 Tomato & basil pasta	 Quorn™ fillet with roast potatoes & gravy	Vegetable frittata served with new potatoes	 Vegetarian burger with chunky chips
Accompaniments	Peas & broccoli Salad bar	Roasted vegetables Salad bar	Green beans & cabbage Salad bar	Sweetcorn & carrots Salad bar	Peas & baked beans Salad bar
Desserts	 Flapjack	 Pineapple upside down with custard	Chocolate crunch	 Fruit crumble & custard	Chocolate muffin
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



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.