










WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Pizza Pinwheel With Diced potatoes	Beef burger with baked potato wedges	Roast beef, with Yorkshire pudding, roast potatoes & gravy	 Homemade lasagne with herb dough balls	Hot dog served with chips
Vegetarian Main dish	Creamy tomato pasta	Veggie burger	 Quorn™ fillet with roast potatoes & gravy	 Quorn™ lasagne with herby dough balls	Veggie hotdog With chips
Accompaniments	Seasonal Veg & Salad Bar	Seasonal Veg & Salad Bar	Seasonal Veg & Salad Bar	Seasonal Veg & Salad Bar	Seasonal Veg & Salad Bar
Desserts	Blueberry & banana muffin	Jam & coconut sponge	Shortbread	Chocolate rice crispy cake	 Fresh fruit & ice cream
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 & todays choice of filling	Jacket potato or panini with a choice of fillings	Jacket potato or panini with a choice of fillings	Jacket potato or panini with a choice of fillings	Jacket potato & todays choice of filling

**KEEP FIT
AND ACTIVE**



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.