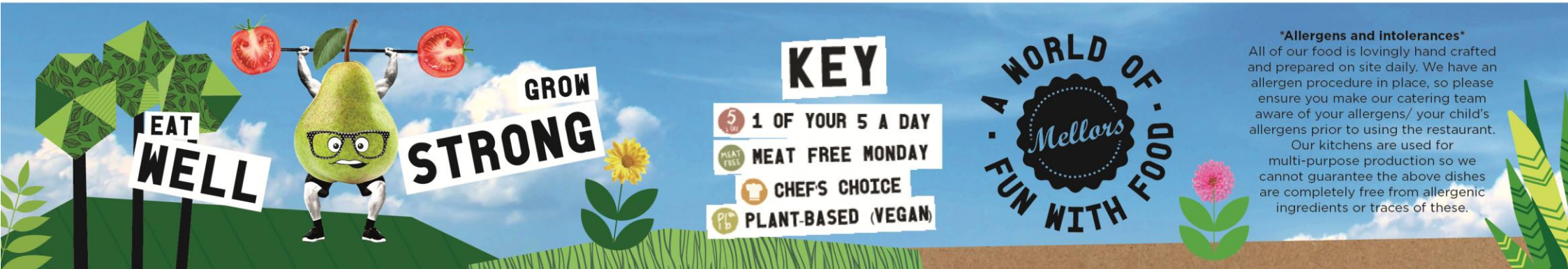
WEEK 1	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita Pizza with Home Baked Wedges	Home Made Meat & Potato Pie with Creamy Mash	Oven Roasted Beef with Yorkshire Pudding, Roast Potatoes & Gravy	Chicken Korma with Basmati Rice	Crispy Fish Fingers with Chunky Chips
Vegetarian Main dish	Vegetable Stir Fry with Chicken Style Pieces & Noodles	Vegetarian Bolognese with Garlic Bread	Vegetarian Toad In The Hole with Roast Potatoes & Gravy	Sweet Potato, Cheese & Onion Pie with New Potatoes	Vege Burger with Chunky Chips
Accompaniments	Cauliflower & Broccoli Salad Bar	Garden Peas & Carrots Salad Bar	Green Beans & Cabbage Salad Bar	Sweetcorn & Broccoli Salad Bar	Baked Beans & Garden Peas Salad Bar
Desserts	Fruit Crumble & Custard	Chocolate & Pear Sponge with Custard	Flapjack	Marble Sponge & Custard	Fruit In Jelly
Fresh fruit or yoghurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt
Jacket potato & sandwich selection	Jacket Potato with cheese/beans/tuna or Sandwich Selection	Jacket Potato with cheese/beans/tuna or Sandwich Selection	Jacket Potato with cheese/beans/tuna or Sandwich Selection	Jacket Potato with cheese/beans/tuna or Sandwich Selection	Jacket Potato with cheese/beans/tuna or 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.