

PRIMARY MENU SUMMER WEEK 3

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Creamy tomato pasta	Chicken fillet burger with baked wedges Veggie sausage hotdog with baked wedges	Roast gammon with new potatoes BBQ Quorn™ & bean stew with new potatoes	 Chicken & tomato pasta bake	Crispy fish fingers with chunky chips  Quorn™ nuggets with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche with Spanish potatoes				
ACCOMPANIMENTS	Sweetcorn & broccoli Salad bar	Peas & coleslaw Salad bar	Carrots & cauliflower Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
DESSERTS	Raspberry buns	 Coconut & cherry flapjack	 Ginger biscuit & fruit	Chocolate sponge & custard	 Fruit meringue
FRESH FRUIT OR YOGHURT	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit	Fresh or Yoghurt fruit
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



KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)



"Allergens and Intolerances"
 All of our food is carefully 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 allergies prior to using the restaurant. Our kitchens are used for multipurpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.