





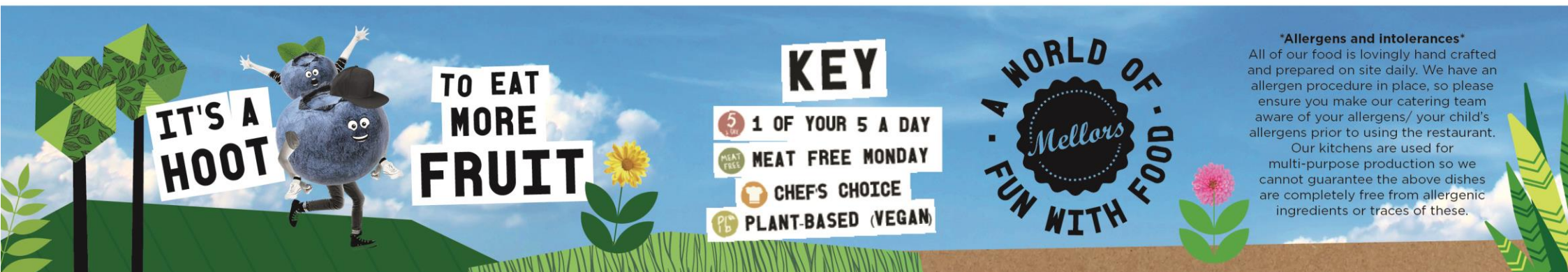


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Tuna & sweetcorn pasta	All day breakfast	Roast turkey with mashed potato & gravy	BBQ chicken with baked potato wedges	Crispy battered fish & chunky chips
Vegetarian Main dish	Cheese pinwheels with half a jacket potato	 Vegetarian chilli with 50/50 rice	Vegetable wellington with mash potato & gravy	Vegetarian pasta bake	 Quorn™ nuggets with chunky chips
Accompaniments	Peas & carrots Salad bar	Baked beans & broccoli Salad bar	Green beans & cauliflower Salad bar	Roasted vegetables Salad bar	Peas & sweetcorn Salad bar
Desserts	Rice pudding with fruit compote	Jam & coconut sponge	 Fruit cobbler & custard	Spiced apple cake	 Oaty biscuit with fresh fruit 
Fresh fruit or yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt
Jacket potato	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling



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.