

WEEK 3	<small>MEAT FREE</small> MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Home Made Margarita Pizza & Wedge Potatoes	Pasta Day	Roast of the Day Creamy Mash Potato & Gravy	Beef Burger on a Bun Chunky Chips	Fish Fingers & Creamy Mash
VEGETARIAN MAIN DISH	Vegetable Masala, 50/50 Rice & Mini Naan	Pasta Day	Vegan Sausage & Mash Potato with Gravy	Southern Fried Quorn Burger Chunky Chips	Cheese & Bean Pasty Creamy Mash
ACCOMPANIMENTS <small>5 A DAY</small>	Peas Broccoli Salad Bar	Green Beans Carrots Salad Bar	Vegetable Medley Salad Bar	Corn on the cob Carrots Salad Bar	Garden Peas Baked Beans Salad Bar
DESSERTS	Apple pie & Custard	Chocolate Crunch	Lemon & Vanilla Sponge Cake	Butter Scotch Cookie	Fresh Fruit & Whip
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 & Sandwich Selection	Jacket Potato & Sandwich Selection	Jacket Potato & Sandwich Selection	Jacket Potato & Sandwich Selection	Jacket Potato & Sandwich Selection



MENU

Eating all your fruit & veg will help
you grow BIG and STRONG (like me!)

KEY 5 A DAY

- 1 OF YOUR 5 A DAY

MEAT FREE

- MEAT-FREE MONDAY



- CHEF'S CHOICE

Pb

- 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.