

WEEK 2	GREEN MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Vegetarian Burrito (MILK, EGGS, SO2, GLUTEN)	Breaded Chicken Parmo With Wedges and Salad (SOYA, MILK, GLUTEN)	Roast Gammon And stuffing served with Roast Potatoes and Gravy (WHEAT, SO2)	Homemade Minced Beef Pie Served with Rich Gravy and Mashed Potato (GLUTEN)	Fish Fingers and Chips (FISH, GLUTEN)
Vegetarian Main Course	Cheese and Tomato Pizza Served with Seasoned Diced Potatoes (CELERY, GLUTEN, EGGS, MILK, SOYA)	Vegetarian Cottage Pie (EGGS, GLUTEN, SO2)	Quorn Fillet served with Mashed Potato and Gravy (MILK, SO2, GLUTEN)	Vegetable Stew and Dumplings (GLUTEN)	Vegetable Fingers and Chips (GLUTEN)
Vegetables	Sweetcorn & Beans	Garden Peas & Carrots	Diced Carrots & Broccoli	Green Beans & Carrot Batons	Baked Beans & Sweetcorn
Dessert	Sticky Ginger Cake and Custard (GLUTEN)	Apple Flapjack (GLUTEN)	Syrup Roly Poly and Custard (GLUTEN, MILK)	Courgette Sponge (GLUTEN)	Cherry Shortcake Biscuit (GLUTEN)
Grab n Go	Tomato and Basil Pasta (GLUTEN)	Brunch Wrap (GLUTEN)	Tomato and Basil Pasta (GLUTEN)	Cheese and Tomato Toastie (MILK, SOYA, GLUTEN)	Tomato and Basil Pasta (GLUTEN)

Fresh Baked Jacket Potato with
Choice of fillings
Cheese (Milk) Tuna (Eggs, Fish) Beans
available daily

Pick 'n' Mix Sandwich
Sandwich (Wheat, Soya)
Crudites Pot
Dessert
(See daily dessert allergen matrix)
Available daily

Fresh Bread (Wheat, Soya)
Cheese & Crackers (Gluten, Milk)
Salad Selection, Fresh Fruit and
Yoghurts (Milk)
available daily

