

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



Chicken Curry
(CE*, MU*, SO, G/W)

**Cincinnati Style
Beef Chilli**
(G/B*, O*, R*, W*)

**Chicken & Pepperoni
Paella**
(CE, E*, MK, MU*, SO*,
G/W)

Beef Pasta al Forno
(CE, E*, MK, G/W)

Fish & Chips
(F, G/B*, W)

VEGGIE



**Jamaican Cauliflower
Curry**
(CE, G/B*, W*)

Veggie Chilli Taco
(MU*, SO*, G/B*, O*, R*,
W*)

**Mallorcan Veggie
Ratatouille with Crispy
Garlic Potatoes**

**Pesto Vegetable
Ragu with Pasta**
(MK, G/W)

**Margherita Pizza &
Chips**
(MK, G/W)

SIDES



**Steamed Rice
with Sweetcorn &
Green Beans**

**Steamed Rice with
Carrots & Broccoli**

Peas & Sweetcorn

Chef's Salad

Beans or Peas

PUD



**Summer Crumble with
Custard**
(MK, G/W)

Mango Cheesecake
(E*, MK, SO*, G/B*,
O*, R*, W)

**Caramelised Apple
Sponge with Custard**
(E, MK, SO*, G/W)

**Chocolate & Orange
Marble Cake**
(E, MK, SO*, G/W)

**Rice Pudding with
Fruit Coulis**
(MK)

Daily Salad Bar| Homemade Bread| Fresh Fruit

DATES

31 AUG / 21 SEPT / 12
OCT / 9 NOV / 30 NOV

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG



WEEKLY MENU

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THEME DAYS

MAIN



Beef Goulash
(E, G/W)

Lebanese Chicken
(G/B*, O*, R*, W*)

Beef Casserole

Creamy Chicken & Leek Pie
(CE, MK, G/W)

Beef Burger & Chips
(MK, SE*, SO, SU, G/W)

VEGGIE



Veggie Meatballs in Tomato Sauce
(E*, SO, G/B*, O*, R*, W)

Roasted Veg & Chickpeas in a Tangy Tomato Sauce
(CE, G/B*, O*, R*, W*)

Smokey BBQ Jackfruit Burger
(E, SE*, G/B*, O*, R*, W)

Cheddar Topped Veggie Hot Pot
(CE, MK, G/W)

Veggie Supreme Pizza with Chips
(MK, G/W)

SIDES



Egg Noodles & Sweetcorn
(E, G/W)

Batata Harra
(G/B*, O*, R*, W*)

Homemade Potato Wedges

New Potatoes & Seasonal Vegetables

Baked Beans or Peas

PUD



Sticky Toffee Pudding
(E, MK, SO*, G/W)

Mixed Berry Crumble with Custard
(MK, G/W)

Jam & Coconut Sponge with Custard
(E, MK, SO*, SU, G/W)

Jamaican Ginger Cake with Custard
(E, MK, SO*, G/W)

Chocolate Sponge with Chocolate Sauce
(E, MK, SO*, G/W)

Daily Salad Bar | Homemade Bread | Fresh Fruit

DATES

7 SEPT / 28 SEPT / 19
OCT / 16 NOV / 7 DEC

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THEME DAYS

MAIN



Chicken & Vegetable
Balti Curry
(MU*, G/B*, O*, R*, W*)

Meat Feast Pizza
(CE*, E*, MK, MU*, SO*,
G/W)

Chicken Jambalaya

Beef Ragu Pasta
(CE, G/W)

Fish & Chips
(F, G/B*, W)



VEGGIE



Sri Lanken Yellow
Vegetable Curry
(CE)

Veggie Supreme Pizza
(MK, G/W)

Cajun Spiced Potato
Dirty Rice
(CE)

Courgette & Pepper
Stew with Penne
Pasta
(CE, G/W)

Cheesy Pizza & Chips
(MK, G/W)



SIDES



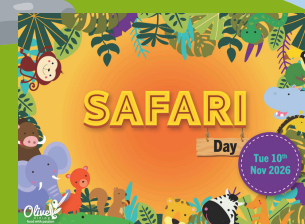
Steamed Rice &
Seasonal
Vegetables

Homemade Potato
Wedges & Chef's
Salad

Seasonal Vegetables

Chef's Salad

Beans or Peas



PUD



Spiced Banana Sponge
with Coconut Sauce
(E, MK, SO*, G/W)

Pear Upside Down
Cake with Custard
(E, MK, SO*, G/W)

Carrot Cake
(E, MK, SO*, G/B*, O*,
W)

Apple Crumble with
Custard
(MK, G/B*, O, W)

West Indian Fruit
Cake
(E, MK, SO*, G/W)



Daily Salad Bar| Homemade Bread| Fresh Fruit

DATES

14 SEPT / 5 OCT / 2
NOV / 23 NOV / 14 DEC

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