

WEEKLY MENU

WEEK 1



EVERY
TUESDAY

Asian inspired noodles
with a selection of
protein and vegetables



EVERY
WEDNESDAY

Authentic Greek
flatbreads topped with
marinated chicken or
plant-based protein

EVERY
THURSDAY

Drumsticks served with
a range of signature
marinades and
seasoned rice



Switch it up with our street food favourites! Ask the team for this week's flavours



Mediterranean Vegetable Ragu with
Gnocchi & Garlic Bread



TUE

Chicken & Lentil Arrabbiata with
Wholewheat Penne & Garden Salad



WED

Roast of the Day with Seasonal
Greens, Carrots, Roasties & Gravy



THU

Chicken & Sweetcorn Pie with Broccoli,
Carrots & Cauliflower



FRI

Sustainably Sourced Battered Fish &
Chips with Peas or Beans

Mac & Cheese Topped with Crispy
Onions Served with Garlic Bread &
Mixed Salad ^(V)

Vegemince Chilli with Yellow Rice,
Broccoli, Carrots & Cauliflower ^(V)



Veggie Sausage & Tomato Bake with
Seasonal Greens, Carrots & Roasties ^(V)



Cheese & Spring Onion Loaded Potato
Skins with Broccoli, Carrots
& Cauliflower ^(V)



Pizza Selection with Chips or Wedges

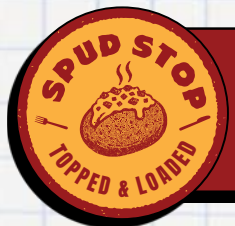


POT & TASTY

Daily range of ready to go pots including
pastas, salads and rice bowls

DESSERTS

Enjoy our chef's choice of sweet
treats, served every day



Hot loaded spuds with
a daily range of tasty
toppings to fill you up



At least
3g/100g fibre



At least 12% kcals
from protein



Less than 1.5%
saturated fat



Hits all three
nutrition targets

V - VEGETARIAN
VG - VEGAN

13th April, 4th May, 25th May, 15th June, 6th July, 7th Sept, 28th Sept, 19th Oct 2026

WEEKLY MENU

WEEK 2



EVERY TUESDAY

Asian inspired noodles with a selection of protein and vegetables



EVERY WEDNESDAY

Authentic Greek flatbreads topped with marinated chicken or plant-based protein

EVERY THURSDAY

Drumsticks served with a range of signature marinades and seasoned rice



Switch it up with our street food favourites! Ask the team for this week's flavours



Garlic Mushroom Mac & Cheese ^(V)

Butternut & Beany Vegetable Burrito ^(VG)

TUE

BBQ Chicken Burrito with Mixed Rice & Salsa

Spaghetti with Roasted Vegetables in Herby Tomato Sauce ^(V)

WED

Roast of the Day with Seasonal Greens, Carrots, Roasties & Gravy

Smoky Cheese & Butternut Quiche with Seasonal Greens, Carrots & Roasties ^(V)

THU

Sausage & Mash with Caramelised Onion Gravy & Seasonal Vegetables

Veggie Sausage & Mash with Caramelised Onion Gravy & Seasonal Vegetables ^(VG)

FRI

Sustainably Sourced Battered Fish & Chips or Oven Baked Chicken Nuggets & Chips

Pizza Selection with Chips or Wedges

POT & TASTY

Daily range of ready to go pots including pastas, salads and rice bowls

DESSERTS

Enjoy our chefs choice of sweet treats, served every day



Hot loaded spuds with a daily range of tasty toppings to fill you up



At least 3g/100g fibre



At least 12% kcals from protein



Less than 1.5% saturated fat



Hits all three nutrition targets

V - VEGETARIAN
VG - VEGAN

30th March, 20th April, 11th May, 1st June, 22nd June, 13th July, 14th Sept, 5th Oct, 26th Oct 2026

WEEKLY MENU

WEEK 3



EVERY
TUESDAY

Asian inspired noodles
with a selection of
protein and vegetables



EVERY
WEDNESDAY

Authentic Greek
flatbreads topped with
marinated chicken or
plant-based protein

EVERY
THURSDAY

Drumsticks served with
a range of signature
marinades and
seasoned rice



Switch it up with our street food favourites! Ask the team for this week's flavours



TUE

Sweet Potato Katsu with Mixed Rice
& Pickled Vegetables ^(VG)



Thai Red Chicken Curry with
Mixed Rice

WED

Roast of the Day with Seasonal
Greens, Carrots, Roasties & Gravy



THU

Beef & Lentil Ragu with Gnocchi



FRI

Sustainably Sourced Battered Fish
& Chips or Oven Baked Chicken
Goujons & Chips



Vegetable Lasagne with Garlic Bread ^(V)



Thai Red Sweet Potato & Vegetable
Curry with Mixed Rice ^(VG)



Keema Bake Slice with Seasonal
Greens, Carrots, Roasties & Gravy ^(V)



Cheese Quiche with Salad & Minted
New Potatoes ^(V)



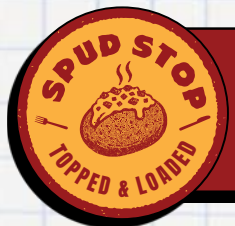
Pizza Selection with Chips or Wedges

POT & TASTY

Daily range of ready to go pots including
pastas, salads and rice bowls

DESSERTS

Enjoy our chefs choice of sweet
treats, served every day



Hot loaded spuds with
a daily range of tasty
toppings to fill you up



At least
3g/100g fibre



At least 12% kcals
from protein



Less than 1.5%
saturated fat



Hits all three
nutrition targets

V - VEGETARIAN
VG - VEGAN

6th April, 27th April, 18th May, 8th June, 29th June, 20th July, 31st Aug, 21st Sept, 12th Oct 2026