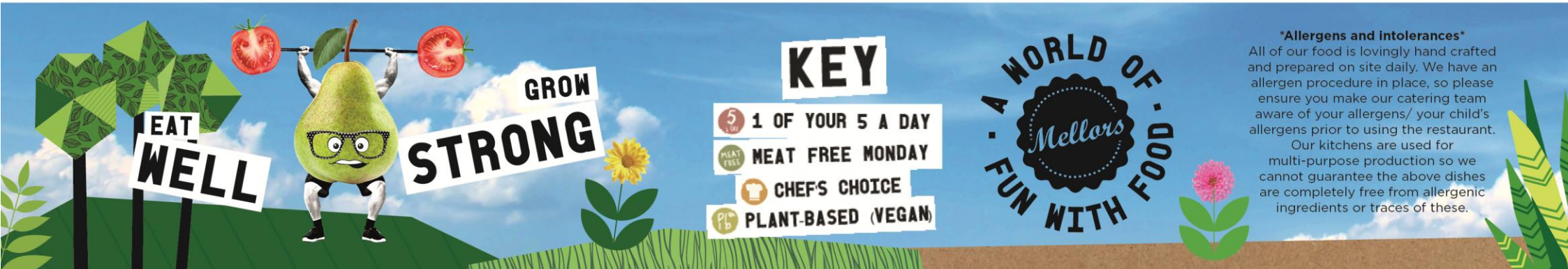
WEEK 2	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita Pizza with Baked Potato Wedges	Traditional Cottage Pie	Oven Roast Chicken with Creamy Mash Potato & Gravy	Mexican Chilli with Savoury Rice	Crispy Battered Fish with Chunky Chips
Vegetarian Main dish	Chickpea & Vegetable Curry with Basmati Rice	Creamy Butternut Squash Pasta	Vegetable Cobbler with Creamy Mash Potato	Vegetarian Meatballs with Pasta	Cheese & Onion Bake with Chunky Chips
Accompaniments	Sweetcorn & Broccoli Salad Bar	Peas & Cauliflower Salad Bar	Carrots & Parsnips Salad Bar	Roasted Vegetables Salad Bar	Baked Beans & Garden Peas Salad Bar
Desserts	Bananas & Custard	Ginger Biscuit	Chocolate Orange Muffin	Fruit Sponge & Custard	Chocolate Brownie
Fresh fruit or yoghurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt	Fresh Fruit & Yogurt
Jacket potato & sandwich selection	Jacket Potato & Cheese/beans/tuna or Sandwich Selection	Jacket Potato & Cheese/beans/tuna or]# Sandwich Selection	Jacket Potato & Cheese/beans/tuna or Sandwich Selection	Jacket Potato & Cheese/beans/tuna or Sandwich Selection	Jacket Potato & Cheese/beans/tuna or Sandwich Selection



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.