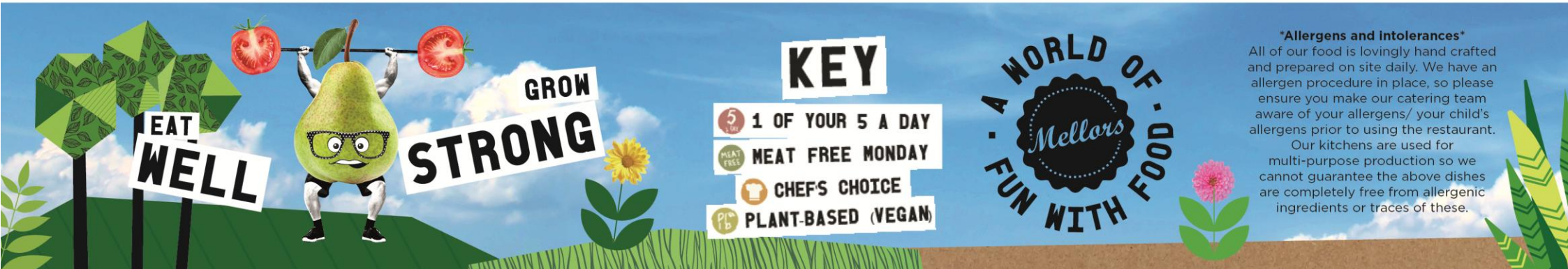
WEEK 3	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Quorn Lasagne with Herb Bread	Beef Burger with Baked Potato Wedges	Roasted Gammon with Creamy Mash & Gravy	Chicken & Tomato Pasta Bake	Crispy Battered Fish & Chunky Chips
Vegetarian Main dish	Vegetable Tikka Masala with Basmati Rice	Marinated Quorn Pitta with Baked Potato Wedges	Vegan Sausage & Mash with Gravy	Vegetable & Bean Chilli with Basmati Rice	Quorn Nuggets with Chunky Chips
Accompaniments	Sweetcorn & Garden Peas Salad Bar	Roasted Vegetables Salad Bar	Green Beans & Cabbage Salad Bar	Carrots & Sweetcorn Salad Bar	Baked Beans & Garden Peas Salad Bar
Desserts	Oaty Jam Squares	Apple Pie with Custard	Lemon Cake	Sticky Toffee Pudding with Custard	Fresh Fruit & Whip
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 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.