

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



BBQ Chicken Pizza
(MK, G/W)

Sweet & Sour Chicken
(CE)

Butcher's Sausage with
Mashed Potato & Gravy
(CE, MK, SO, SU, G/W)

Butter Chicken Curry
(G/B*, O*, R*, W*)

Battered Fish or Salmon
Fishcakes & Chips
(F, G/W)

VEGGIE



Veggie Supreme Pizza
(MK, G/W)

Sweet & Sour Butternut
Squash & Vegetables
(CE)

Veggie Sausage with
Mashed Potato & Gravy
(MK, G/W)

Chickpea & Vegetable
Masala
(CE, MK, G/B*, O*, R*, W*)

Vegan Nuggets & Chips
(G/W)

V

S

V

SIDES



Homemade Potato Wedges
& Green Salad

Egg Fried Rice & Stir Fried
Greens
(E, SO, G/W)

Roasted Carrots & Parsnips

Steamed Rice & Green
Beans

Beans or Peas

V

V S

V

V

PASTA & JACKET



Vegan Roasted Vegetable
Pasta
(G/W)

Jacket & Salad

Tomato & Basil Pasta
(CE, G/W)

Jacket & Salad

Mac & Cheese
(MK, G/W)

V

V

PUD



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

Chocolate & Orange
Brownie
(E, MK, SO, G/B*, W)

Apple Crumble with
Custard
(MK, G/W)

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

Vanilla & Raisin
Shortbread Biscuit
(G/W)

S

S

V

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT



DATES

4 SEP / 22 SEP /
13 OCT / 17 NOV /
8 DEC

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

Olive
dining
food with passion

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



Hoi Sin Chicken Stir Fry
(CE, MU*, SO, G/W)

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

Roast Chicken & Gravy

Spaghetti Beef & Lentil
Bolognese
(G/B*, W)

Fish Fingers or Salmon
Fishcake & Chips
(F, G/W)

VEGGIE



Hoi Sin Quorn & Vegetable
Stir Fry
(CE, E, MU*, SO, G/W)

Vegetable Burger
(SE*, G/W)

Roasted Vegetable Filo
Parcel with Homemade
Tomato Sauce
(G/W)

Mac & Cheese
(MK, G/W)

Cheese & Tomato
Pinwheel
(MK, G/W)

SIDES



Egg Fried Rice & Stir Fried
Greens
(E, SO, G/W)

Homemade Potato Wedges
with Baked Beans or Green
Salad

Rustic Roast Potatoes with
Roasted Carrots & Parsnips

Green Salad & Coleslaw
(E)

Beans or Peas

PASTA & JACKET



Vegan Roasted Vegetable
Pasta
(G/W)

Jacket & Salad

Tomato & Basil Pasta
(CE, G/W)

Jacket & Salad

Mac & Cheese
(MK, G/W)

PUD



Homemade Chocolate
Cookie
(E, MK, SO, G/W)

Yoghurt with Honey & Fruit
(MK)

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

Orange Syrup Sponge with
Vanilla Sauce
(E, MK, SO*, G/W)

Ice Cream with Fresh
Fruit
(MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT



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8 SEP / 29 SEP /
3 NOV / 24 NOV /
15 DEC

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THEME DAYS

MAIN



Jerk Chicken Curry

Beef Lasagne with Lentils
(E*, MK, G/B*, W)Chicken Pie with Gravy
(MK, G/W)Honey Glazed Chicken with
Homemade Wedges
(SO, G/W)Battered Fish or Salmon
Fishcakes & Chips
(F, G/W)

VEGGIE

Sweet Potato, Chickpea &
Coconut Curry
(CE, G/B*, O*, R*, W)Roasted Squash & Root
Vegetable Lasagne
(E*, MK, G/W)Roasted Root Vegetable Pie
with GravyHoney Glazed Quorn with
Homemade Wedges
(SO, G/W)Veggie Sausage Roll &
Chips
(MK*, SO, G/B, W)

V S

S

V

SIDES

Rice & Peas with Green
Beans

Mixed Green Salad

Mashed Potato, Roast
Carrots & Parsnips
(MK)

Carrots & Green Beans

Beans or Peas

V

V

S

V S

V

PASTA &
JACKETVegan Roasted Vegetable
Pasta
(G/W)

Jacket & Salad

Tomato & Basil Pasta
(CE, G/W)

Jacket & Salad

Mac & Cheese
(MK, G/W)

V

V

PUD

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

Fruit Jelly

Lemon Drizzle Cake
(E, MK, SO*, SU, G/W)Caramel Apple Crumble
with Custard
(MK, G/W)Vanilla & Raisin
Shortbread Biscuit
(G/W)

V

S

V

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT



DATES

15 SEP / 6 OCT /
10 NOV / 1 DEC

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