

WEEKLY MENU

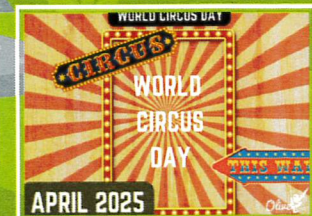
WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	SPAGHETTI BEEF BOLOGNESE (G/W)	PEPPERONI PIZZA (MK, G/W)	ROAST CHICKEN & GRAVY	CARIBBEAN CHICKEN CURRY & RICE	FISH FINGERS & CHIPS (F, G/W)
VEGGIE	VEGETABLE BOLOGNESE WITH SPAGHETTI (G/W) V	MARGHERITA PIZZA (MK, G/W)	CHEESE & TOMATO PASTY (E, MK, G/W)	CARIBBEAN VEGETABLE CURRY & RICE V	VEGAN NUGGETS & CHIPS (G/W) V
SIDES	GARLIC BREAD & GREEN SALAD (MK*, SO*, G/W)	SEASONED POTATO WEDGES & BAKED BEANS (G/W)	RUSTIC ROAST POTATOES & MEDLEY OF SEASONAL VEGETABLES S	GREEN BEANS & CAULIFLOWER S	BEANS OR PEAS
PUD	ICED VANILLA SPONGE (E, MK, SO*, G/W)	CHOCOLATE CAKE & FRESH CREAM (E, MK, SO*, W)	HONEY & RAISIN FLAPJACK (B*, O, G/W*)	FRESH FRUIT	CHOCOLATE CHIP COOKIE (E, MK, SO, G/W)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

THEME DAYS



DATES

6TH JAN / 27TH JAN / 24TH FEB / 17TH MAR

ALLERGENS





CE = CELERY F = FISH G/O = OATS L = LUPIN MU = MUSTARD SO = SOYA * = MAY CONTAIN
 CR = CRUSTACEAN G = GLUTEN G/R = RYE MK = MILK N = NUTS SU = SULPHUR V = VEGAN
 E = EGGS G/B = BARLEY G/W = WHEAT MO = MOLLUSCS P = PEANUTS SE = SESAME SEEDS S = SEASONAL VEG



WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	BEEF BURGER & HOMEMADE POTATO WEDGES (SE*, SO, SU, G/W)	COTTAGE PIE (CE, MK)	ROAST GAMMON & GRAVY	MAKHANI CHICKEN CURRY (MK, G/B*, O*, R*, W*)	BATTERED FISH & CHIPS (F, G/W)
VEGGIE 	VEGETABLE BURGER & HOMEMADE POTATO WEDGES (SE*, G/W) V	ROASTED VEGETABLE COTTAGE PIE V	THYME & GARLIC ROASTED QUORN (G/W) V	MAC & CHEESE (MK, G/W)	MARGHERITA PIZZA (MK, G/W) V
SIDES 	BAKED BEANS OR COLESLAW (E)	PEAS & BROCCOLI S	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	RICE & PEAS WITH SEASONAL VEGETABLES S	BEANS OR PEAS
PUD 	FRUITS OF THE FOREST TRAYBAKE (E, MK, SO*, G/W)	LEMON DRIZZLE CAKE (E, MK, SO*, SU, G/W)	FRESH FRUIT	CHOCOLATE & ORANGE BROWNIE (E, MK, SO, G/W)	FRUIT JELLY

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

THEME DAYS



DATES

13TH JAN / 3RD FEB / 3RD MAR / 24TH MAR

ALLERGENS

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WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	CHICKEN FAJITAS (G/W)	BEEF LASAGNE (E, MK, SO*, G/W)	ROAST CHICKEN & GRAVY	CHICKEN ARRABBIATA (CE, G/W)	FISH FINGERS & CHIPS (F, G/W)
VEGGIE	VEGETABLE & BEAN FAJITA (CE, MU, G/B*, O*, R*, W) V	ROASTED VEGETABLE LASAGNE (E*, MK, G/W)	ROASTED VEGETABLE FILO PARCEL & HOMEMADE TOMATO SAUCE (G/W) V	TOMATO & OLIVE ARRABBIATA (G/W) V	VEGGIE SAUSAGE ROLL & CHIPS (MK*, SO, G/B, W)
SIDES	RICE & SWEETCORN	GARLIC BREAD & GREEN SALAD (MK*, SO*, G/W)	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	SEASONAL VEGETABLES S	BEANS OR PEAS
PUD	CARAMEL APPLE CRUMBLE & CUSTARD (MK, G/W)	RICE KRISPIE CAKE (E, MK, SO, G/B, W)	VANILLA SHORTBREAD BISCUIT (G/W)	CHOCOLATE MOUSSE (MK)	ICE CREAM (MK)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

THEME DAYS



DATES

20TH JAN / 10TH FEB / 10TH MAR / 31ST MAR

ALLERGENS

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