








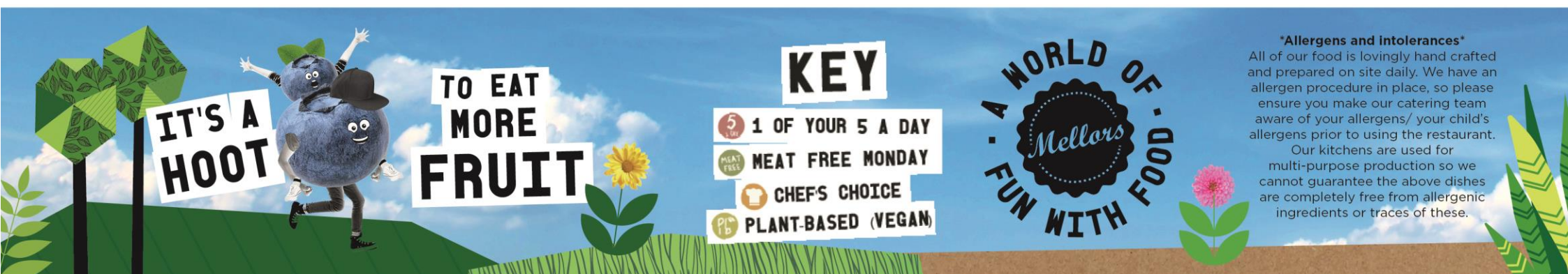


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	Spaghetti Bolognese	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Sweet and sour chicken served with rice	Crispy fish fingers with chunky chips
Vegetarian Main dish	Margherita pizza with baked potato wedges	 Vegetarian bolognese 	 Quorn™ fillet with roast potatoes & gravy	 Sweet & sour Quorn™ with 50/50 rice	 Vegan sausage & chunky chips
Accompaniments	Sweetcorn & broccoli Salad bar	Peas & sweetcorn Salad bar	Carrots & cauliflower Salad bar	Broccoli & green beans Salad bar	Peas & baked beans Salad bar
Desserts	 Pineapple upside down with custard	 Flapjack	Lemon drizzle cake	Chocolate crunch	 Fresh fruit & ice cream
Fresh fruit or yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt	Fresh fruit <i>or</i> Yoghurt
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and 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.