

# WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3



**MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

**THEME DAYS**

**MAIN**



DF/GF Pepperoni Pizza

Piri Piri Chicken

Beef Cottage Pie

Chicken Curry

GF Fish & Chips  
(F)

**VEGGIE**



DF/GF Veggie Supreme  
Pizza

Jacket Potato with Baked  
Beans & DF Cheese

Roasted Vegetable Cottage  
Pie

Allergy Free Vegetable  
Curry

Jacket Potato with Baked  
Beans & DF Cheese

**SIDES**



Homemade Potato Wedges  
& Green Salad

Steamed Rice & Green  
Beans

Roasted Carrots & Parsnips

Steamed Rice & Green  
Beans

Beans or Peas

S

**PASTA &  
JACKET**



GF Vegan Roasted  
Vegetable Pasta

Jacket & Salad

GF Tomato & Basil Pasta

Jacket & Salad

DF/GF Cheesy Pasta

**PUD**



Chef's Allergen Free Cake

Chef's Allergen Free Cake

GF Apple Crumble

Chef's Allergen Free Cake

GF Shortbread Biscuit

S

**DAILY SALAD BAR | FRESH FRUIT**



**DATES**

1 SEP / 22 SEP /  
13 OCT / 10 NOV /  
1 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

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THEME DAYS

MAIN



Bunless Homemade Beef  
Burger

Roast Chicken & Gravy

Beef Bolognese with GF  
Pasta

GF Fish Fingers & Chips  
(F)

VEGGIE



Stir Fried Vegetables

Bunless Spinach &  
Chickpea Burger

Roasted Vegetable Cottage  
Pie

DF/GF Mac & Cheese

DF/GF Cheese & Tomato  
Pizza

SIDES



Steamed Rice & Stir Fried  
Greens

Homemade Potato Wedges  
with Baked Beans or Green  
Salad

Rustic Roast Potatoes with  
Roasted Carrots & Parsnips

Mixed Green Salad

Beans or Peas

S

PASTA &  
JACKET



GF Vegan Roasted  
Vegetable Pasta

Jacket & Salad

GF Tomato & Basil Pasta

Jacket & Salad

DF/GF Cheesy Pasta

PUD



GF Chocolate Shortbread  
Biscuit

Fresh Fruit

GF Winter Fruit Crumble

Chef's Allergen Free Cake

Fruit Jelly

S

DAILY SALAD BAR | FRESH FRUIT



DATES

15 SEP / 6 OCT /  
3 NOV / 24 NOV /  
15 DEC

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## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

## THEME DAYS

### MAIN



Roast Chicken with New Potatoes & Gravy

Chicken Curry

Roast Chicken

Roast Chicken & Homemade Potato Wedges

GF Fish & Chips (F)

### VEGGIE



Jacket Potato with Baked Beans & DF Cheese

Allergy Free Vegetable Curry

Roasted Root Vegetable Pie with Gravy

Honey Glazed Beans & Vegetables

Jacket Potato with Baked Beans & DF Cheese

### SIDES



Roasted Carrots & Parsnips

Rice & Peas with Green Beans

Boiled Potatoes with Roasted Carrots & Parsnips

Carrots & Green Beans

Beans or Peas

### PASTA & JACKET



GF Vegan Roasted Vegetable Pasta

Jacket & Salad

GF Tomato & Basil Pasta

Jacket & Salad

DF/GF Cheesy Pasta

### PUD



Chef's Allergen Free Cake

Fruit Jelly

Chef's Allergen Free Cake

GF Apple Crumble

GF Vanilla Shortbread Biscuit

DAILY SALAD BAR | FRESH FRUIT



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