

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Pepperoni "Pizza" Frittata (CE*, E, MK, MU*, SO*, G/W*)	Beef Burger (SE*, SO, SU, G/W)	Lemon & Herb Roast Chicken with Mild Piri Piri Mayo (E)	Philly Cheese Steak Mac & Cheese (MK, G/W)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
VEGGIE	Grilled Courgette & Broccoli Quiche (E, MK, G/W)	Vegetable Burger (SE*, G/W)	Plant Based "Chickn" Pitta (MU*, SO, G/W)	Mac & Cheese (MK, G/W)	Cheesy Calzone & Chips (MK, G/W)
SIDES	Crispy Garlic Potatoes S	Homemade Potato Wedges & Texan BBQ Baked Beans V	Spiced Rice & Grilled Corn V	Garlic Bread & Green Salad (MK*, SO*, G/W) S	Beans or Peas V S
PASTA & JACKET	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) V S
PUD	Banana & Berry Loaf Cake (E, MK, SO*, G/W) S	Caramel Apple Crumble with Custard (MK, G/W)	Selection of Mousse Pots (MK, SO*)	Rice Pudding with Fruit Coulis (MK)	Ice Cream & Peaches (MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS



DATES

13 APR / 04 MAY
01 JUN / 22 JUN / 13 JUL

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	Pepperoni Pizza (CE*, E*, MK, MU*, SO*, G/W)	Yakatori Chicken Noodles (E, SO, G/W)	Chicken Tikka Kebab with Pitta (G/W) S	Mild Cajun Chicken Pitta (MU, G/W)	Battered Fish or Salmon Fishcake & Chips (F, G/B*, W)
VEGGIE	Detroit Style Margherita Pizza Slice (MK, G/W)	Sweet Chilli Roasted Vegetable Noodles (E, SO, G/W) S	Tandoori Vegetable Bake (CE) V S	Jerk Vegetable Burrito (G/W) V S	Vegan Nuggets & Chips (G/W) V
SIDES	Homemade Potato Wedges & Sweetcorn V S	Stir Fried Greens V S	Rice & Rainbow Slaw (E) S	Tomato Rice & Chef's Salad (CE) V S	Beans or Peas V S
PASTA & JACKET	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) V S
PUD	Chocolate & Orange Beetroot Brownie (E, MK, SO, G/B*, W) S	Oat & Berry Cake with Fruit Coulis (E, MK, SO*, G/B*, O, W) S	Mango Cheesecake (E*, MK, SO*, G/B*, O*, R*, W)	Lemon Drizzle Cake with Lemon Sauce (E, MK, SO*, SU, G/W)	Mixed Fruit Jelly V
DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT					

THEME DAYS



DATES

20 APR / 11 MAY
08 JUN / 29 JUN / 20 JUL

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	BBQ Chicken Fajitas (G/B*, O*, R*, W) S	Beef & Lentil Lasagne (CE, E*, MK, G/B*, W)	Roast Chicken & Gravy (G/W)	Mild Goan Chicken Curry (CE, G/B*, O*, R*, W*)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
VEGGIE	Baked Cajun Chickpea & Pepper Fajitas (MU, G/B*, O*, R*, W) V S	Roasted Root Vegetable Lasagne (E*, MK, G/W) S	Lemon & Herb Quorn Fillet (G/W) V	Vegetable Tikka Kebab with Garlic Naan (G/B*, O*, R*, W) V S	Vegan Nuggets & Chips (G/W) V
SIDES	Vegetable & Bean Rice (CE) V S	Green Salad & Coleslaw (E) S	Rustic Roast Potatoes & Medley of Seasonal Vegetables V S	Steamed Rice & Seasonal Vegetables V S	Beans or Peas V S
PASTA & JACKET	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) V S
PUD	Lemon & Polenta Cake with Greek Yoghurt (E, MK, SO*, G/B*, W)	Summer Fruit Crumble & Custard (MK, G/W) S	Lemon & Courgette Cake with Vanilla Sauce (E, MK, SO*, SU, G/W) S	Yoghurt Granola Pot with Fresh Fruit (MK, G/B*, O, W*)	Orange & Chocolate Marble Cake (E, MK, SO*, G/W)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS



DATES

27 APR / 18 MAY
15 JUN / 06 JUL /

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

