






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 & 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

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WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Pepperoni Pizza (CE*, E*, MK, MU*, SO*, G/W)	1/2 Pepperoni Panini (CE*, E*, MK, MU*, SO*, G/B*, O*, R*, W)	Butcher's Sausage with Mashed Potato & Gravy (MK, SU, G/W)	Mild Cajun Chicken Pitta (MU, G/W)	Fish Fingers & Chips (F, G/W)
VEGGIE	Detroit Style Margherita Pizza Slice (MK, G/W)	1/2 Tomato & Mozzarella Panini (MK, SO*, G/B*, O*, R*, W)	Veggie Sausage with Mashed Potato & Gravy (E, MK)	Jerk Vegetable Burrito (G/W)	Vegan Nuggets & Chips (G/W)
SIDES	Homemade Potato Wedges & Sweetcorn V S	Potato Salad & Coleslaw (E) S	Seasonal Greens V 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

THEME DAYS



DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

DATES

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

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WEEKLY MENU

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WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Tuscan Sausage Pasta (MK, SU, G/W) S	Black Bean Chicken (CE, SO, G/B, W) S	Roast Chicken & Gravy (G/W)	Beef & Lentil Spaghetti Bolognese (G/B*, W) S	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
VEGGIE	Veggie Tuscan Sausage Pasta (E, MK, G/W)	Black Bean Quorn (CE, MU*, SO, G/B, W) V S	Lemon & Herb Quorn Fillet (G/W) V	Roasted Vegetable & Lentil Spaghetti Bolognese (G/B*, W) V S	Vegan Sausage & Chips (G/W) V
SIDES	Chef's Salad V S	Homemade Potato Wedges & Sweetcorn V S	Rustic Roast Potatoes & Medley of Seasonal Vegetables V S	Chef's Salad 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 /

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