

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



Veggie Meatballs in Tomato Sauce with Steamed Rice
(E*, SO, G/B*, O*, R*, 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



Sticky BBQ Quorn Wrap with Homemade Potato Wedges
(MU*, 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



Broccoli & Sweetcorn

Homemade Potato Wedges & Texan BBQ Baked Beans

Crispy Garlic Potatoes

Garlic Bread & Green Salad
(MK*, SO*, G/W)

Beans or Peas

PASTA & JACKET



Jacket Potato with a Choice of Fillings
(E, F, MK)

Jacket Potato with a Choice of Fillings
(E, F, MK)

Tomato & Basil Pasta
(G/W)

Jacket Potato with a Choice of Fillings
(E, F, MK)

Jacket Potato with a Choice of Fillings
(E, F, MK)

PUD



Banana & Berry Loaf Cake
(E, MK, SO*, G/W)

Caramel Apple Crumble with Custard
(MK, G/W)

Selection of Mousse Pots
(MK, SO*)

Vanilla Shortbread Biscuit
(G/W)

Ice Cream & Peaches
(MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT



DATES

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

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

WEEKLY MENU

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MONDAY

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THEME DAYS

MAIN



Vegan Roasted Vegetable Pasta (G/W)

V S

Pepperoni Pizza (CE*, E*, MK, MU*, SO*, G/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



Shepherdess Pie (CE, MK, G/B, W)

S

Margherita Pizza (MK, G/W)

Veggie Sausage with Mashed Potato & Gravy (E, MK)

Jerk Vegetable Burrito (G/W)

Vegan Nuggets & Chips (G/W)

V

SIDES



Peas & Green Beans

V S

Homemade Potato Wedges & Sweetcorn

V S

Seasonal Greens

V S

Tomato Rice & Chef's Salad (CE)

V S

Beans or Peas

V S

PASTA & JACKET



Jacket Potato with a Choice of Fillings (E, F, MK)

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)

Jacket Potato with a Choice of Fillings (E, F, MK)

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



DATES

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

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WEEKLY MENU

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WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Mac & Cheese (MK, G/W)	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 & Chips (F, G/W)
VEGGIE	Baked Cajun Chickpea & Pepper Fajitas with Steamed Rice (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 Sausage Roll & Chips (G/B*, O*, W)
SIDES	Sweetcorn V	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	Jacket Potato with a Choice of Fillings (E, F, MK)	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)	Jacket Potato with a Choice of Fillings (E, F, MK)
PUD	Iced Vanilla Sponge (E, MK, SO*, G/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

