







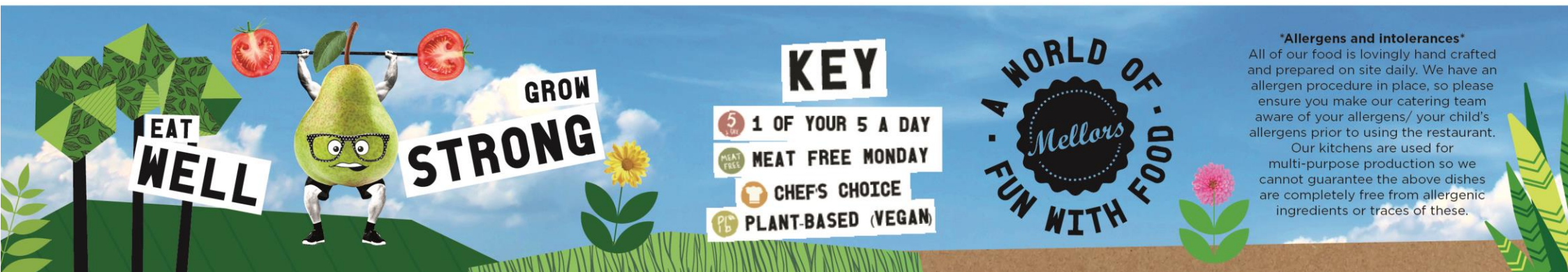


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN DISH</b>	Margherita pizza with baked potato wedges	Spaghetti Bolognese	Roast beef with Yorkshire puddings, roast potatoes & gravy	BBQ chicken with baked potato wedges	Crispy fish fingers with chunky chips
<b>VEGETARIAN MAIN DISH</b>	 Macaroni cheese	  Vegetarian bolognese	Vegetarian toad in the hole with roast potatoes & gravy	 BBQ Quorn™ with 50/50 rice	Vegetarian burger with chips
<b>ACCOMPANIMENTS</b>	Corn on the cob & carrots ..... Salad bar	Peas & carrots ..... Salad bar	Cauliflower & broccoli ..... Salad bar	Roasted vegetables ..... Salad bar	Peas & baked beans ..... Salad bar
<b>DESSERTS</b>	 Apple crumble & custard	 Cheese & crackers with grapes	Chocolate & orange muffins	Marble sponge & custard	 Fruit in jelly
<b>FRESH FRUIT OR YOGHURT</b>	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
<b>JACKET POTATO AND SANDWICH SELECTION</b>	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.