








WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN DISH</b>	Margherita pizza with baked potato wedges	 Traditional cottage pie	Roast chicken with creamy mash potato & gravy	All day breakfast	Crispy battered fish & chunky chips
<b>VEGETARIAN MAIN DISH</b>	Cheese pinwheels with diced potatoes	 Tomato & basil pasta	 Quorn™ fillet with roast potatoes & gravy	Vegetarian all day breakfast	Breaded vegetable fingers served with chips
<b>ACCOMPANIMENTS</b>	Corn on the cob & carrots ..... Salad bar	Roasted vegetables ..... Salad bar	Green beans & cabbage ..... Salad bar	Peas & baked beans ..... Salad bar	Peas & carrots ..... Salad bar
<b>DESSERTS</b>	 Ginger biscuit	Chocolate crunch	 Flapjack	Jam & coconut sponge	 Chocolate brownie
<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

**KEEP FIT AND ACTIVE**



**KEY**

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)



**\*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.