







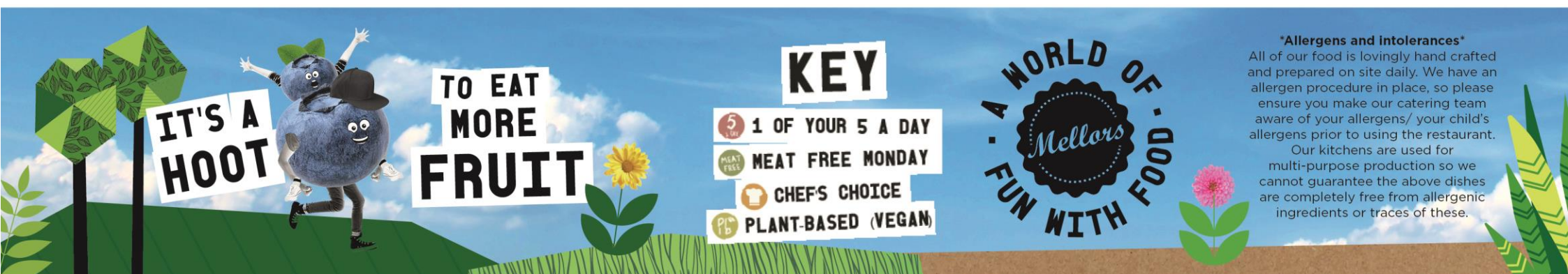


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Beef burger with baked potato wedges	Pork sausage with creamy mash potato & gravy	Sausage pasta bake	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Quorn™ lasagne with herby dough balls	 Quorn™ fajitas	 Vegan sausage & mash potato with gravy	Tuna & sweetcorn pasta	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar	Cauliflower & broccoli Salad bar	Roasted vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	 Mango & coconut rice pudding	 Apple & oat cookie	 Chocolate & banana slice	Shortbread	Strawberry whip
FRESH FRUIT OR 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	Fresh fruit <i>or</i> Yoghurt
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	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.