








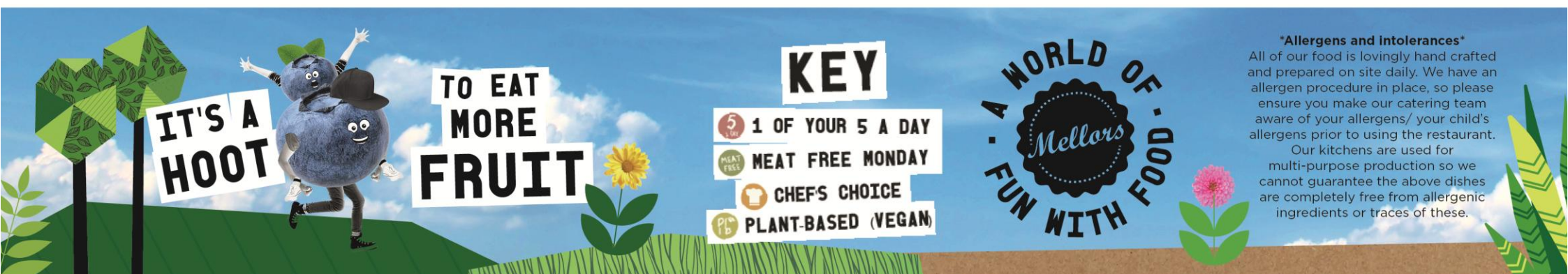


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	Chicken fillet burger with baked wedges	Roast chicken with new potatoes & gravy	 Pork meatballs with wholemeal pasta	Crispy fish fingers with chunky chips
Vegetarian Main dish	 Tomato & basil pasta	Cheese pastry with baked wedges	Quorn fillet with new potatoes & gravy	  Vegetarian meatballs with pasta	 Quorn™ nuggets with chunky chips
Accompaniments	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
Desserts	American pancakes	 Flapjack	 Ginger biscuit & fruit	Chocolate sponge & custard	 Fresh fruit & ice cream
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.