

WEEKLY MENU

 WEEK 1
 WEEK 2
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	SPAGHETTI BEEF BOLOGNESE (G/W)	PEPPERONI PIZZA (MK, G/W)	ROAST CHICKEN & GRAVY	CARIBBEAN CHICKEN CURRY & RICE	FISH FINGERS & CHIPS (F, G/W)
VEGGIE	VEGETABLE BOLOGNESE WITH SPAGHETTI (G/W) V	MARGHERITA PIZZA (MK, G/W)	ROASTED ROOT VEGETABLE PIE (CE, MK, G/W)	CARIBBEAN VEGETABLE CURRY & RICE V	VEGAN NUGGETS & CHIPS (G/W) V
SIDES	GARLIC BREAD & GREEN SALAD (MK*, SO*, G/W)	SEASONED POTATO WEDGES & CHEF'S SALAD (G/W)	RUSTIC ROAST POTATOES & MEDLEY OF SEASONAL VEGETABLES S	GREEN BEANS & CAULIFLOWER S	BEANS OR PEAS
PUD	CHOCOLATE CAKE & FRESH CREAM (E, MK, SO*, G/W)	ICED VANILLA SPONGE (E, MK, SO*, G/W)	HONEY & RAISIN FLAPJACK (G/B*, O, W*)	BANANA MOUSSE (MK)	CHOCOLATE CHIP COOKIE (E, MK, SO, G/W)
JACKET POTATO DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT SELECTION OF COLD DESSERT POTS					

THEME DAYS



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

DATES

 6TH JAN / 27TH JAN / 24TH
 FEB / 17TH MAR

ALLERGENS

 CE - CELERY
 CR - CRUSTACEAN
 E - EGGS

 F - FISH
 G - GLUTEN
 G/B - BARLEY

 O/O - OATS
 O/R - RYE
 G/W - WHEAT

 L - LUPIN
 MK - MILK
 NO - NOLLUSCS





 MU - MUSTARD
 N - NUTS
 P - PEANUTS

 SO - SOYA
 SU - SULPHUR
 SE - SESAME SEEDS

 * - MAY CONTAIN
 V - VEGAN
 S - SEASONAL VEG

WEEKLY MENU

 WEEK 1
 WEEK 2
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	BEEF BURGER & HOMEMADE POTATO WEDGES (SE*, SO, SU, G/W)	BUTCHERS SAUSAGE & NEW POTATOES WITH GRAVY (CE, SU, G/W)	ROAST BEEF & GRAVY	CHINESE CHICKEN NOODLES (E, SO, G/W)	BATTERED FISH & CHIPS (F, G/W)
VEGGIE 	VEGETABLE BURGER & HOMEMADE POTATO WEDGES (SE*, G/W) V	VEGGIE SAUSAGE & NEW POTATOES WITH GRAVY (G/W) V	THYME & GARLIC ROASTED GUORN (G/W) V	CHINESE VEGETABLE STIR FRY NOODLES (E, SO, G/W)	VEGAN HOT DOG & CHIPS (SE*, SO*, G/W) V
SIDES 	BAKED BEANS OR COLESRAW (E)	PEAS & BROCCOLI S	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	STIR FRIED GREENS S	BEANS OR PEAS
PUD 	FRUITS OF THE FOREST TRAYBAKE (E, MK, SO*, G/W)	LEMON DRIZZLE CAKE (E, MK, SO*, SU, G/W)	STRAWBERRY MOUSSE (MK)	CHOCOLATE & ORANGE BROWNIE (E, MK, SO, G/W)	FRUIT JELLY
JACKET POTATO DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT SELECTION OF COLD DESSERT POTS					

THEME DAYS



DATES

 13TH JAN / 3RD FEB / 3RD
 MAR / 24TH MAR

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
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WEEKLY MENU

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 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	CHICKEN FAJITAS (G/W)	BEEF LASAGNE (E, MK, SO*, G/W)	ROAST CHICKEN & GRAVY	MOROCCAN MEATBALLS & RICE (SO, SU, G/B*, O*, R*, W)	FISH FINGERS & CHIPS (F, G/W)
VEGGIE 	VEGETABLE & BEAN FAJITA (CE, MU, G/B*, O*, R*, W) V	ROASTED VEGETABLE LASAGNE (E*, MK, G/W)	ROASTED VEGETABLE FILO PARCEL & HOMEMADE TOMATO SAUCE (G/W) V	ROASTED QUORN & VEGETABLES WITH TOMATO SAUCE & RICE (CE, E)	VEGGIE SAUSAGE ROLL & CHIPS (MK*, SO, G/B, W)
SIDES 	RICE & SWEETCORN	GARLIC BREAD & GREEN SALAD (MK*, SO*, G/W)	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	SEASONAL VEGETABLES S	BEANS OR PEAS
PUD 	CARAMEL APPLE CRUMBLE & CUSTARD (MK, G/W)	RICE KRISPIE CAKE (E, MK, SO, G/B, W)	VANILLA SHORTBREAD BISCUIT (G/W)	CHOCOLATE MOUSSE (MK)	ICE CREAM (MK)
JACKET POTATO DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT SELECTION OF COLD DESSERT POTS					

THEME DAYS



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

DATES

 20TH JAN / 10TH FEB / 10TH
 MAR / 31ST MAR

ALLERGENS

 CE - CELERY
 CR - CRUSTACEAN
 E - EGGS

 F - FISH
 G - GLUTEN
 G/B - BARLEY

 G/O - OATS
 G/R - RYE
 G/W - WHEAT

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