

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



**TOMATO & BASIL
GNOCCHI**
(CE, E*, MK*, MU*,
SO*, G/W)

**SWEET & SOUR
CHICKEN**
(CE)

**ROAST CHICKEN &
GRAVY**

CHICKEN CURRY
(CE, G/B*, O*, R*, W*)

**FISH FINGERS OR
SALMON FISHCAKE &
CHIPS**
(F, G/W)

VEGGIE



**TOMATO & BASIL
GNOCCHI**
(CE, E*, MK*, MU*,
SO*, G/W)

**SWEET & SOUR
BUTTERNUT SQUASH &
VEGETABLES**
(CE)

**LENTIL & SPINACH
STRUDEL WITH
TOMATO SAUCE**
(CE, G/B*, W)
V

**BUTTERNUT SQUASH &
SPINACH TARKHA DAHL**
(CE, G/B*, O*, R*, W*)

**SPINACH & FETA
PARCEL**
(E, MK, G/W)
V

SIDES



**GARLIC BREAD &
GREEN SALAD**
(MK*, SO*, G/W)
S

**STEAMED RICE &
GREEN SALAD**
S

**RUSTIC ROAST POTATOES
WITH ROAST PARSNIPS &
CARROTS**
S

**STEAMED RICE &
CABBAGE**

**BEANS OR
PEAS**
S

PUD



FRUIT JELLY

FRUIT YOGHURT
(MK)

FRESH FRUIT

**CHOCOLATE ORANGE
MARBLE CAKE**
(E, MK, SO*, G/W)

ICED FRUIT LOLLY

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

21ST APRIL / 12TH MAY / 9TH
JUNE / 30TH JUNE / 21ST
JULY

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

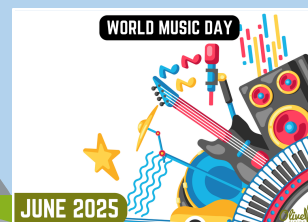
G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG



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BBQ CHICKEN PIZZA
(MK, G/W)

BEEF & MIXED BEAN
CHILLI CON CARNE

BEEF BOLOGNESE WITH
SPAGHETTI
(G/W)

CHERRY TOMATO &
SPINACH PASTA
(CE, G/W)

BATTERED FISH OR
SALMON FISHCAKE &
CHIPS
(F, G/W)

VEGGIE



MARGHERITA PIZZA
(MK, G/W)

QUORN & MIXED BEAN
CHILLI CON CARNE
(E, G/B)

VEGETABLE &
LENTIL BOLOGNESE
WITH SPAGHETTI
(G/B*, W)

CHERRY TOMATO &
SPINACH PASTA
(CE, G/W)

VEGAN NUGGETS
AND CHIPS
(G/W)
V

SIDES



HOMEMADE POTATO
WEDGES & GREEN
SALAD
S

STEAMED RICE WITH
BROCCOLI & GREEN
BEANS
S

GARLIC BREAD & GREEN
SALAD
(MK*, SO*, G/W)
S

PEAS & CARROTS
S

BEANS OR
PEAS
S

PUD



FRUIT YOGHURT
(MK)

HONEY & RAISIN
FLAPJACK
(G/B*, O, W*)

FRESH FRUIT

PINEAPPLE & GINGER
CAKE
(E, MK, SO*, G/W)

ICE CREAM WITH
FRESH FRUIT
(MK)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

28TH APRIL / 19TH MAY /
16TH JUNE / 7TH JULY

ALLERGENS

CE = CELERY
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E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

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

L = LUPIN
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MAIN



CHICKEN FAJITAS
(G/W)

BEEF BURGER
(SE*, SO, SU, G/W)

ROAST CHICKEN &
GRAVY

CHEESY CHICKEN &
BROCCOLI PASTA
(CE, MK, G/W)

FISH FINGERS OR
SALMON FISHCAKES
& CHIPS
(F, G/W)

VEGGIE



VEGGIE QUORN
FAJITAS
(CE, E, MU, G/B, O*,
R*, W)

VEGETABLE
BURGER
(SE*, G/W)
V

LENTIL & SPINACH
STRUDEL WITH
TOMATO SAUCE
(CE, G/B*, W)
V

CHERRY TOMATO &
SPINACH PASTA
(CE, G/W)
V

VEGGIE SAUSAGE
ROLL & CHIPS
(MK*, SO, G/B, W)

SIDES



SPICY RICE & GREEN
SALAD
S

HOMEMADE POTATO
WEDGES, BAKED BEANS
& GREEN SALAD
S

RUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS
S

GARLIC BREAD &
GREEN SALAD
(MK*, SO*, G/W)
S

BEANS OR
PEAS
S

PUD



FRUIT JELLY

FRUIT YOGHURT
(MK)

FRESH FRUIT

VANILLA SHORTBREAD
(G/W)

ICE CREAM
WITH FRESH
FRUIT
(MK)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

6TH MAY / 2ND JUNE / 23RD
JUNE / 14TH JULY

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CE = CELERY
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G/W = WHEAT

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MU = MUSTARD
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