

# WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	Three Cheese Pasta Bake (MK, G/W)	Beef Burger (SE*, SO, SU, G/W)	Lemon & Herb Roast Chicken with Mild Piri Piri Mayo (E)	Chicken Tikka Masala (MK, G/B*, O*, R*, W*)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
<b>VEGGIE</b>	Grilled Courgette & Broccoli Quiche (E, MK, G/W)	Vegetable Burger (SE*, G/W)	Sticky BBQ Quorn & Vegetable Baguettes (MU*, SE*, SO*, G/W)	Butternut Squash & Spinach Tarkha Dahl (CE, G/B*, O*, R*, W*)	Vegan Sausage Roll & Chips (G/B*, O*, W)
<b>SIDES</b>	Garlic Bread & Green Salad (MK*, SO*, G/W)	Homemade Potato Wedges & Texan BBQ Baked Beans	Spiced Rice & Grilled Corn	Pilau Rice with Green Beans & Sweetcorn	Beans or Peas
<b>PASTA &amp; JACKET</b>	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W)
<b>PUD</b>	Banana & Berry Loaf Cake (E, MK, SO*, G/W)	Caramel Apple Crumble with Custard (MK, G/W)	Fresh Fruit	Rice Pudding with Fruit Coulis (MK)	Ice Cream & Peaches (MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

## THEME DAYS



## DATES

13 APR / 04 MAY  
01 JUN / 22 JUN / 13 JUL

## ALLERGENS

CE = CELERY      F = FISH      G/O = OATS      L = LUPIN      MU = MUSTARD      SO = SOYA      \* = MAY CONTAIN  
CR = CRUSTACEAN      G = GLUTEN      G/R = RYE      MK = MILK      N = NUTS      SU = SULPHUR      V = VEGAN  
E = EGGS      G/B = BARLEY      G/W = WHEAT      MO = MOLLUSCS      P = PEANUTS      SE = SESAME SEEDS      S = SEASONAL VEG

# WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	Pepperoni Pizza (CE*, E*, MK, MU*, SO*, G/W)	Sweet & Sour Chicken with Steamed Rice (CE)	Chicken Tikka Kebab with Pitta (G/W) <b>S</b>	Mild Cajun Chicken Pitta (MU, G/W)	Battered Fish or Salmon Fishcake & Chips (F, G/B*, W)
<b>VEGGIE</b>	Detroit Style Margherita Pizza Slice (MK, G/W)	Sweet Chilli Roasted Vegetable Noodles (E, SO, G/W) <b>S</b>	Tandoori Vegetable Bake (CE) <b>V S</b>	Jerk Vegetable Burrito (G/W) <b>V S</b>	Vegan Nuggets & Chips (G/W) <b>V</b>
<b>SIDES</b>	Homemade Potato Wedges & Sweetcorn <b>V S</b>	Stir Fried Greens <b>V S</b>	Rice & Rainbow Slaw (E) <b>S</b>	Tomato Rice & Chef's Salad (CE) <b>V S</b>	Beans or Peas <b>V S</b>
<b>PASTA &amp; JACKET</b>	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) <b>V S</b>	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) <b>V S</b>
<b>PUD</b>	Chocolate & Orange Beetroot Brownie (E, MK, SO, G/B*, W) <b>S</b>	Oat & Berry Cake with Fruit Coulis (E, MK, SO*, G/B*, O, W) <b>S</b>	Mango Cheesecake (E*, MK, SO*, G/B*, O*, R*, W)	Lemon Drizzle Cake with Lemon Sauce (E, MK, SO*, SU, G/W)	Mixed Fruit Jelly <b>V</b>
<b>DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT</b>					

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20 APR / 11 MAY  
08 JUN / 29 JUN / 20 JUL

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	Vegetable & Lentil Parcel (CE, G/B*, W)  V S	Beef & Lentil Lasagne (CE, E*, MK, G/B*, W)	Roast Chicken & Gravy (G/W)	Mild Goan Chicken Curry (CE, G/B*, O*, R*, W*)  S	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
<b>VEGGIE</b>	Baked Cajun Chickpea & Pepper Fajitas (MU, G/B*, O*, R*, W)  V S	Roasted Root Vegetable Lasagne (E*, MK, G/W)  S	Lemon & Herb Quorn Fillet (G/W)  V	Vegetable Tikka Kebab with Garlic Naan (G/B*, O*, R*, W)  V S	Vegan Nuggets & Chips (G/W)  V
<b>SIDES</b>	Vegetable & Bean Rice (CE)  V S	Green Salad & Coleslaw (E)  S	Rustic Roast Potatoes & Medley of Seasonal Vegetables  V S	Steamed Rice & Broccoli  V	Beans or Peas  V S
<b>PASTA &amp; JACKET</b>	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W)  V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W)  V S
<b>PUD</b>	Yoghurt Granola Pot with Fresh Fruit (MK, G/B*, O, W*)	Summer Fruit Crumble & Custard (MK, G/W)  S	Iced Vanilla Sponge (E, MK, SO*, G/W)	Lemon & Polenta Cake with Greek Yoghurt (E, MK, SO*, G/B*, W)	Orange & Chocolate Marble Cake (E, MK, SO*, G/W)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

## THEME DAYS



## DATES

27 APR / 18 MAY  
15 JUN / 06 JUL /

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