







WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Macaroni cheese Served with new Potatoes.	Sausage Pasta bake	Roast gammon With creamy mash Potato & gravy.	Chicken tikka Masala with Rice.	Crispy fish fingers With chips.
VEGETARIAN MAIN DISH	Mix bean casserole With new Potatoes.	Vegetarian Pasta bake	Vegetable Wellington with Mash potato & gravy	Chickpea & Vegetable Curry with Rice.	Veggie burger With chips
ACCOMPANIMENTS	Carrots & Green Bean. Salad bar	Peas & Sweetcorn Salad bar	Cauliflower & Broccoli. Salad Bar	Green bean & Sweetcorn.	Peas & Bake bean.
DESSERTS	Rice Pudding With fruit compote	Sticky toffee Muffins	Apple & oat cookie	Chocolate Brownie	Chocolate cookie
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or 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




IT'S A HOOT

TO EAT MORE FRUIT

KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

A WORLD OF FUN WITH FOOD



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.