



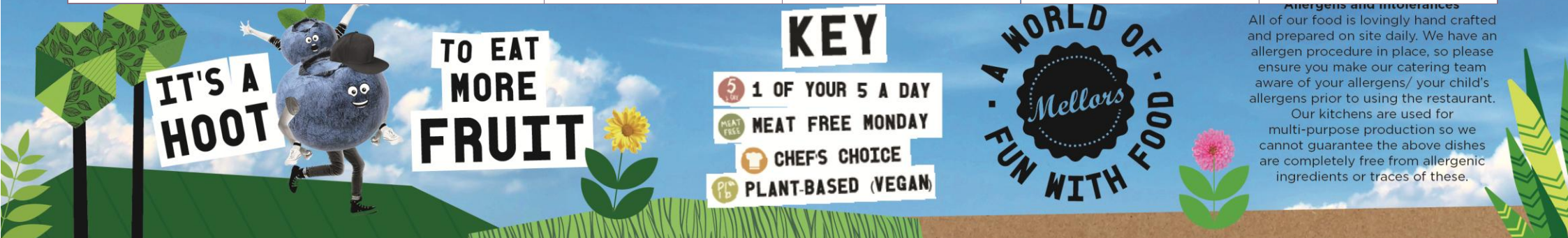


WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Meatballs in tomato sauce served with wholemeal pasta	Ham & tomato pizza	Roast beef, with Yorkshire pudding, roast potatoes & gravy	Chicken fillet burger served with half a crispy jacket	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Quorn™ nuggets & half jacket	Margherita pizza with baked potato wedges	Vegetarian toad in the hole with roast potatoes & gravy	 Macaroni cheese	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS	Green beans & sweetcorn Salad bar	Baked beans & broccoli Salad bar	Carrots & green beans Salad bar	Peas & sweetcorn Salad bar	Peas & baked beans Salad bar
DESSERTS	 Fresh fruit & whip	Cornflake tart & custard	Chocolate crunch	 Apple crumble & custard	Ice-Cream & fresh fruit
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



IT'S A HOOT



TO EAT MORE FRUIT



KEY

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



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.