

# WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	Tuscan Sausage Pasta (MK, SU, G/W) <b>S</b>	Beef Burger (SE*, SO, SU, G/W)	Lemon & Herb Roast Chicken with Mild Piri Piri Mayo (E)	Philly Cheese Steak Mac & Cheese (MK, G/W)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
<b>VEGGIE</b>	Veggie Tuscan Sausage Pasta (E, MK, G/W)	Vegetable Burger (SE*, G/W) <b>V</b>	Plant Based "Chickn" Pitta (MU*, SO, G/W) <b>V</b>	Mac & Cheese (MK, G/W)	Cheesy Calzone & Chips (MK, G/W)
<b>SIDES</b>	Chef's Salad <b>V S</b>	Homemade Potato Wedges & Texan BBQ Baked Beans <b>V S</b>	Spiced Rice & Grilled Corn <b>V</b>	Garlic Bread & Green Salad (MK*, SO*, G/W) <b>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>	Banana & Berry Loaf Cake (E, MK, SO*, G/W) <b>S</b>	Caramel Apple Crumble with Custard (MK, G/W)	Selection of Mousse Pots (MK, SO*)	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)	Yakatori Chicken Noodles (E, SO, G/W)	Butcher's Sausage with Mashed Potato & Gravy (MK, SU, G/W)	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)	Veggie Sausage with Mashed Potato & Gravy (E, MK)	Jerk Vegetable Burrito (G/W)	Vegan Nuggets & Chips (G/W)
<b>SIDES</b>	Homemade Potato Wedges & Sweetcorn  V S	Stir Fried Greens  V S	Seasonal Greens  V S	Tomato Rice & Chef's Salad (CE)  V S	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>	Chocolate & Orange Beetroot Brownie (E, MK, SO, G/B*, W)  S	Oat & Berry Cake with Fruit Coulis (E, MK, SO*, G/B*, O, W)  S	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  V
<b>DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT</b>					

## THEME DAYS



## DATES

20 APR / 11 MAY  
08 MAY / 29 JUN / 20 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>	BBQ Chicken Fajitas (G/B*, O*, R*, W)  S	Beef & Lentil Lasagne (CE, E*, MK, G/B*, W)	Roast Chicken & Gravy (G/W)	Chicken Tikka Masala (MK, 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	Butternut Squash & Spinach Tarkha Dahl (CE, G/B*, O*, R*, W*)  V S	Vegan Sausage & 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	Pilau Rice with Green Beans & Sweetcorn  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>	Lemon & Polenta Cake with Greek Yoghurt (E, MK, SO*, G/B*, W)	Summer Fruit Crumble & Custard (MK, G/W)  S	Lemon & Courgette Cake with Vanilla Sauce (E, MK, SO*, SU, G/W)  S	Yoghurt Granola Pot with Fresh Fruit (MK, G/B*, O, 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 /

## 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

