













Week beginning 21st April	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Chicken & tomato pasta bake 	Halal roast Turkey, served with mash potato & gravy	All day breakfast	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Margherita pizza with baked potato wedges	 Vegan sausage & mash potato with gravy	  Vegetarian bolognese	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	Ice-Cream & fresh fruit	 Flapjack	Marble sponge & custard	Lemon drizzle cake
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
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)











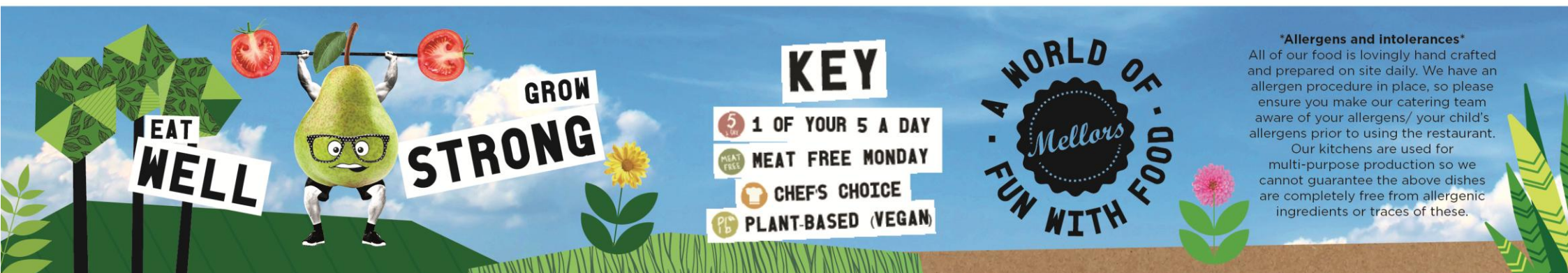
A WORLD OF FUN WITH FOOD







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 the production so we can't guarantee the above dishes are completely free from allergenic ingredients or traces of these.



Week beginning 28th April		 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH		Macaroni cheese	Mediterranean chicken wrap with savoury rice	Halal roast beef, Yorkshire pudding & roast potatoes served with gravy	 Pork meatballs with wholemeal pasta	Fish fingers or salmon fingers with chunky chips
VEGETARIAN MAIN DISH		 Vegetarian korma with chicken style pieces and 50/50 rice	Cheese pinwheels with half a jacket potato	 Quorn™ fillet with roast potatoes & gravy	 BBQ Quorn™ with 50/50 rice	Falafel & salad pitta with chunky chips
ACCOMPANIMENTS		Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS		 Flapjack	Lemon drizzle cake	 Apple & oat cookie	Chocolate muffin	 Upside down cheesecake
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



Week beginning 5th May	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	Chicken tikka masala with 50/50 rice	Halal roast chicken with Yorkshire Pudding, roast potatoes, vegetables & gravy	 Italian pasta bolognese	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ lasagne with herby dough balls	Creamy Quorn™ pie with new potatoes	Vegetable Chow Mein	Vegetarian burger with chunky chips
ACCOMPANIMENTS	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	Lemon shortbread	 Fresh fruit & ice cream	Marble sponge & custard	Chocolate & orange cookie	 Fruit in jelly
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
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KEEP FIT AND ACTIVE










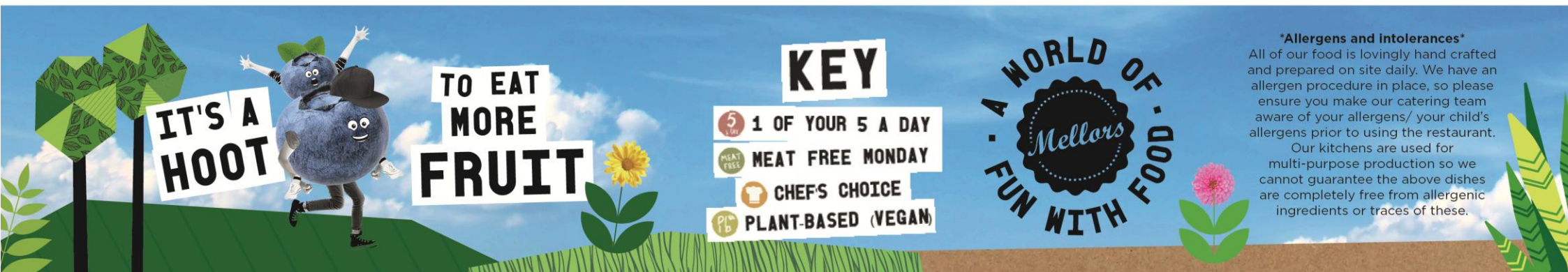
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-  PLANT-BASED (VEGAN)



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Week beginning 12th May	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Creamy tomato pasta	Halal chicken burger served with baked potato wedges	Roast gammon with creamy mash potato & gravy	Sweet and sour chicken served with rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche with Spanish potatoes	 Tomato & basil pasta	Quorn™ Roast with Yorkshire pudding, mash potato & gravy	Veggie sausage hotdog with baked wedges	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
DESSERTS	 Coconut & cherry flapjack	Raspberry buns	 Ginger biscuit	Chocolate sponge & custard	 Fruit meringue
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
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