






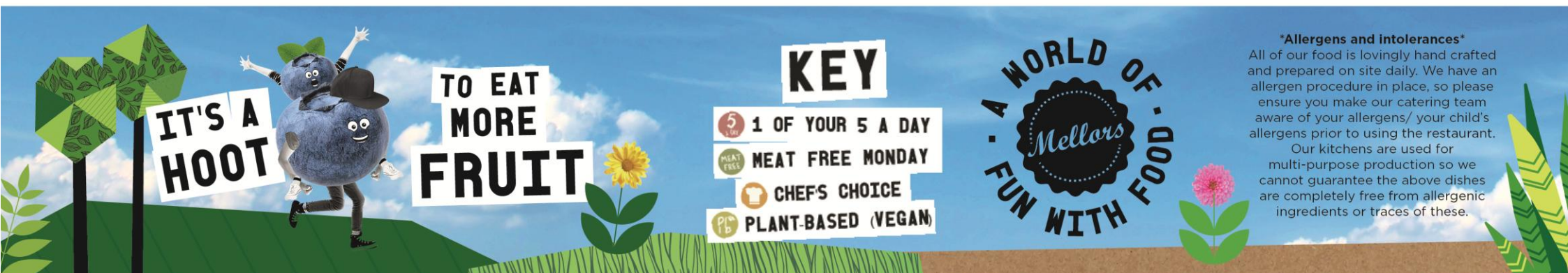


WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Creamy tomato pasta	Chicken fillet burger with baked wedges	Roast gammon or Halal chicken with creamy mash potato & gravy	Sweet and sour chicken served with rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	Cheese quiche with Spanish 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
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



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.