









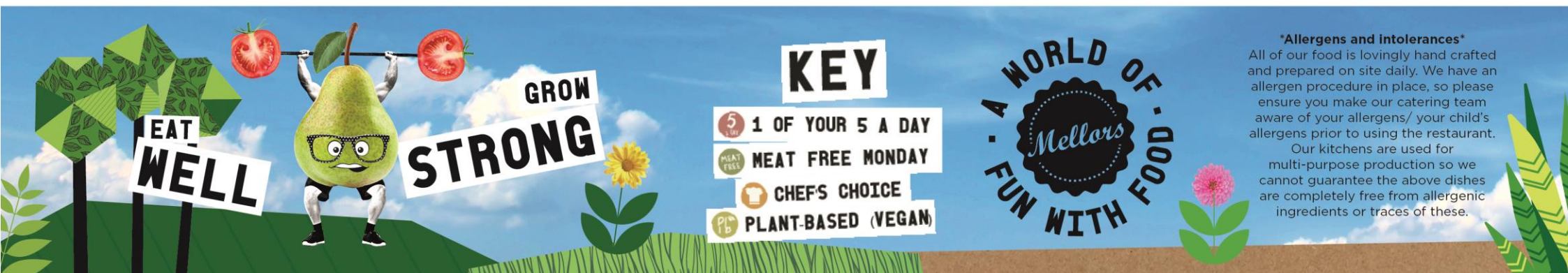


WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Vegetarian korma with 50/50 rice	Pork sausage with creamy mash potato & gravy	Roast beef with Yorkshire puddings, roast potatoes & gravy	 Spanish chicken in a tomato sauce with 50/50 rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Vegetarian cottage pie	Quorn™ enchiladas with diced potatoes	 Quorn™ fillet with roast potatoes & gravy	 Tomato & roasted vegetable pasta	 Crispy vegetable fingers with chunky chips
ACCOMPANIMENTS	Cauliflower & broccoli Salad bar	Peas & carrots Salad bar	Green beans & cabbage Salad bar	Sweetcorn & broccoli Salad bar	Peas & baked beans Salad bar
DESSERTS	 Chocolate & pear sponge with custard	 Apple crumble & custard	 Flapjack	Carrot cake	Chocolate & orange cookie
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	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling	Jacket potato & today's choice of filling



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.