








WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Mains</b>	Margherita pizza with baked potato wedges	Homemade lasagne with garlic bread	Roast chicken with potato of the day & gravy	Chicken sausage with creamy mash potato & gravy	Fish fingers or salmon fingers with chunky chips
<b>Vegetarian Mains</b>	 Tomato & basil pasta	Veggie sausage hotdog with baked wedges	 Quorn™ fillet with roast potatoes & gravy	 Vegetarian korma with 50/50 rice	 Quorn™ nuggets with chunky chips
<b>Sides</b> 	Sweetcorn & broccoli ..... Salad bar	Peas & coleslaw ..... Salad bar	Carrots & cauliflower ..... Salad bar	Broccoli & green beans ..... Salad bar	Peas & baked beans ..... Salad bar
<b>DESSERTS</b>	Raspberry buns	Jam & coconut sponge	 Ginger biscuit & fruit	Apple & cinnamon muffin	Ice cream
<b>Fresh Fruit/Yoghurt</b>	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
<b>Jacket potato/sandwich selection</b>	Egg Bap	Jacket Potato and Beans	Sweet Chilli Chicken Baguette	Tuna Mayo Jacket Potato	Cheese Panini



# MENU

Eating all your fruit & veg will help you grow **BIG** and **STRONG** (like me!)



**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.