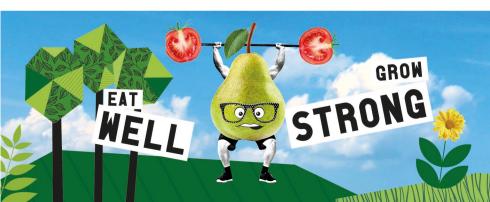
WEEK 1	MEAT MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Italian Tomato Pasta Bake	Pulled Barbecue Chicken Flatbread	Toad in the Hole	Chilli Con Carne	Crispy Chicken Fillet Burger
	garlic bread	coleslaw	roast potatoes & gravy	brown rice	chunky chips
Vegetarian Main dish	Vegetable Lasagne	Barbecue Quorn Flatbread	Quorn sausage & Yorkshire pudding	Tomato Macaroni Bake	Vegetable Burger
	garlic bread	coleslaw	mash & gravy	garlic bread	chunky chips
Accompaniments	Seasonal Vegetables Mixed Salad	Mixed Salad	Seasonal Vegetables	Seasonal Vegetables	Baked Beans
				Mixed Salad	Sweetcorn
Dessert	Flapjack	Lemon Shortbread	Gingerbread People	Jam & Coconut Sponge	Ice Cream
Fresh fruit or yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or 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



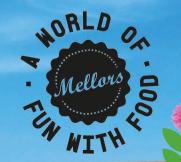
KEY





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.