






WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Cheese + Tomato Pinwheels ----- New Potatoes	Meatball Melt Panini ----- baked wedges	Traditional Roast Dinner ----- all the trimmings	Creamy Chicken Curry ----- brown rice & Naan	Crispy Battered Fish ----- chunky chips
Vegetarian Main dish	Tomato & Vegetable Pinwheels ----- New Potatoes	Veggie Meatball Panini ----- baked wedges	Quorn Fillet Roast Dinner ----- all the trimmings	Veggie Sausage Ragu ----- brown rice & Naan	Crispy Vegetable Fingers ----- chunky chips
Accompaniments	Seasonal Vegetables ----- Mixed Salad	Seasonal Vegetables ----- Mixed Salad	Seasonal Vegetables	Seasonal Vegetables ----- Mixed Salad	Baked Beans ----- Sweetcorn
Desserts	Shortbread	Chocolate Brownie	Marble Cake	Scones and Jam	Fruit & 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
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

**KEEP FIT AND ACTIVE**



**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.