









WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	 Vegetarian bolognese 	Beef burger with baked potato wedges	Roast gammon with creamy mash potato & gravy	Lamb keema with 50/50 rice	Crispy fish fingers with chunky chips
VEGETARIAN MAIN DISH	 Quorn™ enchiladas	 Vegetarian cottage pie	Vegetarian toad in the hole served with mashed potato	 BBQ bean & cheese wrap with 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Seasonal vegetables Salads Fresh homemade bread	Baked beans Salads Fresh homemade bread
DESSERTS	Marble sponge & custard	 Coconut & cherry flapjack	Raspberry buns	Sticky toffee pudding with custard	Strawberry mousse
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 COLD SELECTION	Baked Beans, Cheese or Tuna Mayo Choice of Wrap, ½ Baguette or Finger Roll	Baked Beans, Cheese or Tuna Mayo Choice of Wrap, ½ Baguette or Finger Roll	Baked Beans, Cheese or Tuna Mayo Choice of Wrap, ½ Baguette or Finger Roll	Baked Beans, Cheese or Tuna Mayo Choice of Wrap, ½ Baguette or Finger Roll	Baked Beans, Cheese or Tuna Mayo Choice of Wrap, ½ Baguette or Finger Roll



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.