

WEEK 1	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Macaronni Cheese	Ham Pizza with baked Wedeges	Toad in the hole with mashed Potato and gravy	Beef Lasagne with Garlic Bread	Crispy Fish Fingers with Chunky Chips
Vegetarian Main dish	Vegetarian Korma with Chicken Style Pieces & 50/50 rice	Cheese & Tomato Pinwheels with baked wedges	Quorn Fillet with roast potatoes & Gravy	Vegetable burger with half a Jacket potato	Falafal & Salad Pitta with chunky chips
Pasta of the day	Tomato & Basil Pasta	Cheesy Pasta	Chicken Pasta	Creamy Tomato Pasta	Tomato and Basil Pasta
Accompaniments	Peas & Broccoli Salad Bar	Sweetcorn & Colslaw Salad Bar	Carrots & Cauliflower Salad Bar	Green Beans & Sweetcorn Salad Bar	Peas and Baked Beans Salad Bar
Desserts	Jelly	Lemon Drizzle Cake	Chocolate Cookie	Jam Oaty Squares with custard	Ice Cream
Fresh fruit or yoghurt	Fresh Fruit Or Yoghurts	Fresh Fruit Or Yoghurts	Fresh Fruit Or Yoghurts	Fresh Fruit Or Yoghurts	Fresh Fruit Or Yoghurts
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



IT'S A HOOT

TO EAT MORE FRUIT

KEY

-  1 OF YOUR 5 A DAY
-  MEAT FREE MONDAY
-  CHEF'S CHOICE
-  PLANT-BASED (VEGAN)

A WORLD OF FUN WITH FOOD



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.