









WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Margherita pizza with baked potato wedges	 Traditional cottage pie	Pork sausage with creamy mash potato & gravy	BBQ chicken 50/50 rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	Marinated Quorn™ pitta with baked potato wedges	 Vegetarian cottage pie	 Vegan sausage & mash potato with gravy	BBQ Quorn 50/50 rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Seasonal vegetables ..... Salad bar	Peas & baked beans ..... Salad bar
DESSERTS	Lemon cake	 Fruit crumble & custard	 Flapjack	Jam & coconut sponge	Chocolate cookie
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



Try something NEW today...  
Variety is key to a healthy diet.

# MENU

**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.