

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



CHICKEN & TOMATO PASTA
(MK, G/W)

BEEF BURRITO WITH STEAMED RICE
(MU*, SO*, G/B*, O*, R*, W)

CHEESE & TOMATO QUICHE
(E, MK, G/W)

BBQ CHICKEN

FISH FINGERS OR SALMON FISHCAKE & CHIPS
(F, G/W)

VEGGIE



TOMATO & BASIL PASTA
(CE, G/W)
V

QUORN & VEG BURRITO WITH STEAMED RICE
(CE, E, G/B, W)

SUMMER VEGETABLE QUICHE
(E, MK, G/W)

BBQ VEGETABLES
(CE, G/B*, O*, R*, W*)
V

VEGGIE SAUSAGE ROLL & CHIPS
(MK*, SO, G/B, W)

SIDES



GARLIC BREAD & GREEN SALAD
(MK*, SO*, G/W)
S

STEAMED RICE & GREEN SALAD
S

NEW POTATOES & COLESLAW
(E)
S

STEAMED RICE & STIR FRIED GREENS

BEANS OR PEAS
S

PUD



LEMON DRIZZLE CAKE
(E, MK, SO*, SU, G/W)

FRUIT JELLY OR TROPICAL SMOOTHIE
(MK)

TOFFEE & PEAR CRUMBLE
(MK, G/B*, O, W)

HOMEMADE CHOCOLATE COOKIE
(E, MK, SO, G/W)

ICED FRUIT LOLLY

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

21ST APRIL / 12TH MAY / 9TH JUNE / 30TH JUNE / 21ST JULY

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG



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BBQ CHICKEN PIZZA
(MK, G/W)

BEEF CHILLI CON CARNE

BUTCHER'S PORK SAUSAGE WITH RUSTIC MASHED POTATOES & GRAVY
(MK, SU, G/W)

MEATBALLS & PASTA
(MU*, SO*, G/B*, O*, R*, W)

BATTERED FISH OR SALMON FISHCAKE & CHIPS
(F, G/W)

VEGGIE



MARGHERITA PIZZA
(MK, G/W)

QUORN CON CARNE
(E, G/B)

VEGGIE SAUSAGE WITH RUSTIC MASHED POTATOES & GRAVY
(MK, G/W)

VEGGIE MEATBALLS & PASTA
(CE*, E*, MU*, SE*, SO, G/B, O*, R*, W)

VEGAN NUGGETS AND CHIPS
(G/W)
V

SIDES



HOMEMADE POTATO WEDGES & GREEN SALAD
S

STEAMED RICE WITH SWEETCORN
S

PEAS & CARROTS
S

GREEN BEANS & SWEETCORN
S

BEANS OR PEAS
S

PUD



CHOCOLATE BROWNIE
(E, MK, SO, G/B*, W)

HONEY & RAISIN FLAPJACK
(G/B*, O, W*)

FRUIT JELLY

PINEAPPLE UPSIDE DOWN CAKE
(E, MK, SO*, G/W)

ICE CREAM
(MK)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

28TH APRIL / 19TH MAY /
16TH JUNE / 7TH JULY

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MAIN



CHICKEN FAJITAS
(G/W)

BEEF BURGER
(SE*, SO, SU, G/W)

ROAST GAMMON &
GRAVY

BEEF BOLOGNESE WITH
SPAGHETTI
(G/W)

FISH FINGERS OR
SALMON FISHCAKES
& CHIPS
(F, G/W)

VEGGIE



VEGGIE QUORN
FAJITAS
(CE, E, MU, G/B, O*,
R*, W)

VEGGIE BURGER
(SE*, G/W)
V

VEGETABLE & LENTIL
PARCEL
(G/B*, W)
V

QUORN BOLOGNESE
WITH SPAGHETTI
(E, G/B, W)

MARGHERITA PIZZA
(MK, G/W)

SIDES



SPICY RICE & GREEN
SALAD
S

HOMEMADE POTATO
WEDGES, BAKED BEANS
& GREEN SALAD
S

RUSTIC ROAST
POTATOES WITH
CARROTS & GREEN
BEANS
S

GARLIC BREAD &
PEAS
S

BEANS OR
PEAS
S

PUD



SUMMER FRUIT
CRUMBLE
(G/B*, O, W)

CHOCOLATE &
ORANGE MARBLE
CAKE
(E, MK, SO*, G/W)

FRUIT JELLY & ICE
CREAM
(MK)

VANILLA SHORTBREAD
(G/W)

STRAWBERRY
MOUSSE
(MK)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

6TH MAY / 2ND JUNE / 23RD
JUNE / 14TH JULY

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