

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

CHICKEN & TOMATO
PASTA
(MK, G/W)BEEF TAGINE &
COUS COUS
(CE, MU*, SO*,
G/B*, O*, R*, W)ROAST TURKEY &
GRAVYCHICKEN FAJITAS
(G/W)FISH FINGERS OR
SALMON FISHCAKE &
CHIPS
(F, G/W)

VEGGIE

VEGETABLE
LASAGNE
(E*, MK, G/W)CHICKPEA &
VEGETABLE TAGINE
WITH COUS COUS
(CE, MU*, SO*, G/B*, O*,
R*, W)
VSUMMER VEGETABLE
TART
(G/O, W)VEGGIE QUORN
FAJITAS
(CE, E, MU, G/B, O*, R*,
W)VEGETABLE & LENTIL
PARCEL
(G/B*, W)
V

SIDES

GARLIC BREAD &
GREEN SALAD
(MK*, SO*, G/W)
SBROCCOLI & PEAS
SRUSTIC ROAST POTATOES
WITH ROAST PARSNIPS &
CARROTS
SSPICY RICE &
GREEN SALAD
SBEANS OR
PEAS
S

PUD

ICE CREAM WITH
FRESH FRUIT
(MK)VANILLA & RAISIN
FLAPJACK
(G/B*, O, W*)

FRUIT JELLY

TOFFEE & PEAR
CRUMBLE WITH
CUSTARD
(MK, 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 = EGGSF = FISH
G = GLUTEN
G/B = BARLEYG/O = OATS
G/R = RYE
G/W = WHEATL = LUPIN
MK = MILK
MO = MOLLUSCSMU = MUSTARD
N = NUTS
P = PEANUTSSO = SOYA
SU = SULPHUR
SE = SESAME SEEDS* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG

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MAIN

BEEF BOLOGNESE
WITH SPAGHETTI
(G/W)CHICKEN BURGER
(SE*, G/W)BEEF & MIXED BEAN
CHILLI CON CARNEFISH FINGERS & CHIPS
(F, G/W)BBQ CHICKEN PIZZA
(MK, G/W)

VEGGIE

VEGETABLE &
LENTIL BOLOGNESE
(G/B*, W)
VVEGETABLE BURGER
(SE*, G/W)
VQUORN & MIXED
BEAN CHILLI CON
CARNE
(E, G/B)ROASTED VEGETABLE
COTTAGE PIE
VMARGHERITA PIZZA
(MK, G/W)

SIDES

GARLIC BREAD &
GREEN SALAD
(MK*, SO*, G/W)
SLEMON & HERB RICE
WITH COLESLAW
(E)RICE & SWEETCORN
SBEANS OR PEAS
SHOMEMADE POTATO
WEDGES WITH COLESLAW
& GREEN SALAD
(E)
S

PUD

YOGHURT WITH
BERRIES & HONEY
(MK)YOGHURT WITH
FRESH FRUIT
COMPOTE
(MK)LEMON DRIZZLE CAKE
(E, MK, SO*, SU, G/W)CHEESE & CRACKERS
(MK, G/B*, W)JELLY & FRESH
FRUIT

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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THEME DAYS

MAIN

CHEESY CHICKEN &
BROCCOLI PASTA
(CE, MK, G/W)BEEF BURGER
(SE*, G/W)ROAST CHICKEN &
GRAVY

BEEF JAMBALAYA

BATTERED FISH &
CHIPS
(F, G/W)

VEGGIE

CHERRY TOMATO &
SPINACH PASTA
(CE, G/W)
VVEGETABLE
BURGER
(SE*, G/B*, O*, R*,
W)
VTHYME & GARLIC
ROASTED QUORN
(G/W)
VBEAN JAMBALAYA
VVEGAN NUGGETS &
CHIPS
(G/W)
V

SIDES

GARLIC BREAD &
GREEN SALAD
(MK*, SO*, G/W)
SHOMEMADE POTATO
WEDGES, BAKED BEANS
& GREEN SALAD
SRUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS
SBROCCOLI &
SWEETCORN
SBEANS, PEAS
OR SWEETCORN
S

PUD

CHEESE & CRACKERS
(MK, G/B*, W)FRESH FRUIT &
CREAM
(MK)SUMMER FRUIT
PASTRY PUFF &
CUSTARD
(MK, G/W)PEACH YOGHURT &
HONEY
(MK)STRAWBERRY
MOUSSE AND
FRESH FRUIT
(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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