





WEEK 2	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Margherita pizza with baked potato wedges	Cottage pie	Roast Chicken with roast potato and Yorkshire puddings	Sausage pasta bake	Crispy fish fingers with chunky chips
Vegetarian Main dish	 Quorn™ nuggets with chunky chips	Quorn™ pie	 Quorn™ fillet with roast potatoes & gravy	Quorn sausage pasta bake	Quorn burger
Accompaniments	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar
Desserts	 Flapjack	Banana Muffins	Jelly & fresh fruit	Chocolate crunch and custard	Ice cream
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 sandwich selection	Jacket potato and sandwich selection	Jacket potato, sandwich selection or cheese panini	Jacket potato and sandwich selection	Jacket potato, sandwich selection or cheese panini	Jacket potato and sandwich selection

KEEP FIT AND ACTIVE



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.