









| WEEK 3 |  MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|--|---|---|---|---|
| MAIN DISH | Margherita pizza with baked potato wedges | Chicken fillet burger with baked wedges | Roast turkey with mashed potato & gravy |  Spanish chicken in a tomato sauce with 50/50 rice | Crispy fish fingers with chunky chips |
| VEGETARIAN MAIN DISH | Vegetarian pasta bake | Veggie sausage hotdog with baked wedges | Vegetarian toad in the hole served with mashed potato |  Tomato & roasted vegetable pasta |  Vegetarian burger 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 | Plain muffin | Chocolate crunch |  Cheese & crackers with grapes |  Chocolate & pear sponge with custard |  Ginger biscuit |
| 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 |



MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)



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.