





WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	CHICKEN & TOMATO GF PASTA	BEEF BOLOGNESE WITH GF PASTA	ROAST BEEF & GRAVY	CHICKEN AND VEGETABLE STIR FRY	GF FISH FINGERS & CHIPS (F)
VEGGIE 	TOMATO & BASIL GF PASTA V	VEGETABLE BOLOGNESE WITH GF PASTA V	CAULIFLOWER STEAK V	VEGETABLE STIR FRY V	JACKET POTATO WITH DF CHEESE & BAKED BEANS V
SIDES 	GREEN SALAD S	BROCCOLI & PEAS S	RUSTIC ROAST POTATOES WITH ROAST CARROTS & PARSNIPS S	STEAMED RICE & STIR FRIED GREENS S	BEANS OR PEAS S
PUD 	CHEF'S ALLERGEN FREE CAKE	FRUIT JELLY	GF PEACH CRUMBLE	CHEF'S ALLERGEN FREE CAKE	ICED FRUIT LOLLY
JACKET POTATO DAILY SALAD BAR FRESH FRUIT					

THEME DAYS



DATES

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





ALLERGENS

CE = CELERY F = FISH G/O = OATS L = LUPIN MU = MUSTARD SO = SOYA * = MAY CONTAIN
CR = CRUSTACEAN G = GLUTEN G/R = RYE MK = MILK N = NUTS SU = SULPHUR V = VEGAN
E = EGGS G/B = BARLEY G/W = WHEAT MO = MOLLUSCS P = PEANUTS SE = SESAME SEEDS S = SEASONAL VEG

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	DF/GF BBQ CHICKEN PIZZA	CHICKEN & TOMATO GF PASTA	ROAST CHICKEN & GRAVY	HOMEMADE BEEF MEATBALLS & RICE	GF FISH & CHIPS (F)
VEGGIE 	DF/ GF MARGHERITA PIZZA (V)	TOMATO & BASIL GF PASTA (V)	SUMMER VEGETABLE CASSEROLE (V)	VEGETABLE BOLOGNESE WITH GF PASTA (V)	JACKET POTATO WITH DF CHEESE & BAKED BEANS (V)
SIDES 	HOMEMADE POTATO WEDGES & GREEN SALAD (S)	BROCCOLI & GREEN BEANS (S)	RUSTIC ROAST POTATOES WITH ROAST CARROTS & PARSNIPS (S)	PEAS & CARROTS (S)	BEANS OR PEAS (S)
PUD 	CHEF'S ALLERGEN FREE CAKE	GF SHORTBREAD	FRUIT POT	CHEF'S ALLERGEN FREE CAKE	ICED FRUIT LOLLY
JACKET POTATO DAILY SALAD BAR FRESH FRUIT					

THEME DAYS

TIME TO BAKE



Time to Bake

MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

Olive dining

DATES

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

ALLERGENS





CE = CELERY	F = FISH	G/O = OATS	L = LUPIN	MU = MUSTARD	SO = SOYA	* = MAY CONTAIN
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E = EGGS	G/B = BARLEY	G/W = WHEAT	MO = MOLLUSCS	P = PEANUTS	SE = SESAME SEEDS	(S) = SEASONAL VEG



WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	WRAPLESS CHICKEN FAJITAS	BUNLESS HOMEMADE BEEF BURGER	ROAST GAMMON & GRAVY	BEEF JAMBALAYA	GF FISH FINGERS & CHIPS (F)
VEGGIE 	WRAPLESS VEGETABLE & BEAN FAJITA (V)	BUNLESS CHICKPEA & SPINACH BURGER (V)	JACKET POTATO WITH DF CHEESE & BAKED BEANS (V)	BEAN JAMBALAYA (V)	GF/DF MARGHERITA PIZZA (V)
SIDES 	SPICY RICE & GREEN SALAD (S)	HOMEMADE POTATO WEDGES, BAKED BEANS & GREEN SALAD (S)	RUSTIC ROAST POTATOES WITH ROAST CARROTS & PARSNIPS (S)	BROCCOLI & SWEETCORN (S)	BEANS OR PEAS (S)
PUD 	FRUIT JELLY	CHEF'S ALLERGEN FREE CAKE	GF SUMMER FRUIT CRUMBLE	G/F SHORTBREAD	ICED FRUIT LOLLY
JACKET POTATO DAILY SALAD BAR FRESH FRUIT					

THEME DAYS

TIME TO BAKE



Time to Bake


MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

DATES

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

ALLERGENS

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