

# WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	<b>CHICKEN &amp; TOMATO PASTA</b> (MK, G/W)	<b>BEEF BOLOGNESE &amp; SPAGHETTI</b> (G/W)	<b>ROAST BEEF &amp; GRAVY</b>	<b>CHICKEN NOODLES</b> (E, SO, G/W)	<b>FISH FINGERS OR SALMON FISHCAKE &amp; CHIPS</b> (F, G/W)
<b>VEGGIE</b>	<b>TOMATO &amp; BASIL GNOCCHI</b> (CE, E*, MK*, MU*, SO*, G/W)	<b>VEGETABLE &amp; LENTIL BOLOGNESE WITH SPAGHETTI</b> (G/B, W) <b>V</b>	<b>SUMMER VEGETABLE QUICHE &amp; NUT FREE PESTO</b> (E, MK, G/W)	<b>VEGETABLE NOODLES</b> (E, SO, G/W)	<b>SPINACH &amp; FETA PARCEL</b> (E, MK, G/W)
<b>SIDES</b>	<b>GARLIC BREAD &amp; GREEN SALAD</b> (MK*, SO*, G/W) <b>S</b>	<b>GARLIC BREAD WITH BROCCOLI &amp; PEAS</b> (MK*, SO*, G/W) <b>S</b>	<b>RUSTIC ROAST POTATOES WITH ROAST PARSNIPS &amp; CARROTS</b> <b>S</b>	<b>STIR FRIED GREENS</b>	<b>BEANS OR PEAS</b> <b>S</b>
<b>PUD</b>	<b>LEMON DRIZZLE CAKE</b> (E, MK, SO*, SU, G/W)	<b>TROPICAL SMOOTHIE</b> (MK)	<b>TOFFEE &amp; PEAR CRUMBLE</b> (MK, G/B*, O, W)	<b>CHOCOLATE ORANGE MARBLE CAKE</b> (E, MK, SO*, G/W)	<b>ICED FRUIT LOLLY</b>
<b>JACKET POTATO   DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT   SELECTION OF COLD DESSERT POTS</b>					

## 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
<b>MAIN</b>	<b>BBQ CHICKEN PIZZA</b> (MK, G/W)	<b>BUTCHER'S SAUSAGE</b> WITH RUSTIC MASHED POTATO & GRAVY (CE, MK, SO, SU, G/W)	<b>ROAST CHICKEN &amp;</b> GRAVY	<b>MEATBALLS &amp; PASTA</b> (MK, SO, SU, G/W)	<b>BATTERED FISH OR</b> SALMON FISHCAKE & CHIPS (F, G/W)
<b>VEGGIE</b>	<b>MARGHERITA PIZZA</b> (MK, G/W)	<b>VEGGIE SAUSAGE WITH</b> RUSTIC MASHED POTATO & GRAVY (MK, G/W)	<b>SUMMER</b> VEGETABLE TART (G/O, W)	<b>VEGGIE MEATBALLS &amp;</b> PASTA (CE*, E*, MU*, SE*, SO, G/B, W)	<b>VEGAN NUGGETS</b> AND CHIPS (G/W) V
<b>SIDES</b>	<b>HOMEMADE POTATO</b> WEDGES & GREEN SALAD S	<b>BROCCOLI &amp; GREEN</b> BEANS S	<b>RUSTIC ROAST POTATOES</b> WITH ROAST PARSNIPS & CARROTS S	<b>PEAS &amp; CARROTS</b> S	<b>BEANS OR</b> PEAS S
<b>PUD</b>	<b>CHOCOLATE &amp;</b> BEETROOT BROWNIE (E, MK, SO, G/B*, W)	<b>HONEY &amp; RAISIN</b> FLAPJACK (G/B*, O, W*)	<b>FRUIT YOGHURT</b> (MK)	<b>PINEAPPLE &amp; GINGER</b> CAKE (E, MK, SO*, G/W)	<b>ICE CREAM WITH</b> FRESH FRUIT (MK)

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

## THEME DAYS



## DATES

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

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	<b>CHICKEN FAJITAS</b> (G/W)	<b>BEEF BURGER</b> (SE*, SO, SU, G/W)	<b>ROAST GAMMON &amp; GRAVY</b>	<b>BEEF JAMBALAYA</b>	<b>FISH FINGERS OR SALMON FISHCAKES &amp; CHIPS</b> (F, G/W)
<b>VEGGIE</b>	<b>VEGGIE QUORN FAJITAS</b> (CE, E, MU, G/B, O*, R*, W)	<b>VEGGIE BURGER</b> (SE*, G/W) <b>V</b>	<b>THYME &amp; GARLIC ROASTED QUORN</b> (G/W) <b>V</b>	<b>BEAN JAMBALAYA</b> <b>V</b>	<b>VEGGIE SAUSAGE ROLL &amp; CHIPS</b> (MK*, SO, G/B, W)
<b>SIDES</b>	<b>SPICY RICE WITH CARROTS &amp; BROCCOLI</b> <b>S</b>	<b>HOMEMADE POTATO WEDGES, BAKED BEANS &amp; GREEN SALAD</b> <b>S</b>	<b>RUSTIC ROAST POTATOES WITH ROAST CARROTS &amp; PARSNIPS</b> <b>S</b>	<b>BROCCOLI &amp; SWEETCORN</b> <b>S</b>	<b>BEANS OR PEAS</b> <b>S</b>
<b>PUD</b>	<b>FRUIT JELLY</b>	<b>SPICED BANANA CAKE &amp; TOFFEE SAUCE</b> (E, MK, SO*, G/W)	<b>SUMMER FRUIT CRUMBLE</b> (G/B*, O, W)	<b>VANILLA SHORTBREAD</b> (G/W)	<b>STRAWBERRY MOUSSE</b> (MK)
<b>JACKET POTATO   DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT   SELECTION OF COLD DESSERT POTS</b>					

## THEME DAYS

**TIME TO BAKE**



Time to Bake

**MAY 2025**

**WORLD MUSIC DAY**



**JUNE 2025**

**WIMBLEDON**



**JULY 2025**

**SUMMER TIME**

# SUMMER

Olive

## DATES

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

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