





## WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b> 	BEEF BOLOGNESE WITH GF PASTA	GF/DF PEPPERONI PIZZA	CHICKEN CASSEROLE	CHICKEN CURRY & RICE	GF FISH & CHIPS (F)
<b>VEGGIE</b> 	VEGETABLE BOLOGNESE WITH GF PASTA V	GF/DF MARGHERITA PIZZA V	JACKET POTATO WITH DF CHEESE & BAKED BEANS V	VEGETABLE CURRY & RICE V	JACKET POTATO WITH DF CHEESE & BAKED BEANS V
<b>SIDES</b> 	GREEN SALAD	HOMEMADE POTATO WEDGES & SWEETCORN	RUSTIC ROAST POTATOES & OF SEASONAL VEGETABLES S	SEASONAL VEGETABLES S	BEANS & PEAS
<b>PUD</b> 	ALLERGY FREE CHEF'S CAKE	ALLERGY FREE CHEF'S CAKE	FRUIT POT	FRUIT JELLY	GF SHORTBREAD BISCUIT
JACKET POTATO   DAILY SALAD BAR   FRESH FRUIT					

## THEME DAYS



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

## DATES



6TH JAN / 27TH JAN / 24TH  
FEB / 17TH MAR

## 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

## WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b> 	BUNLESS HOMEMADE BEEF BURGER	CHICKEN & TOMATO BASIL GF PASTA	ROAST GAMMON & GRAVY	BEEF BOLOGNAISE WITH GF PASTA	GF FISH & CHIPS (F)
<b>VEGGIE</b> 	BUNLESS CHICKPEA & SPINACH BURGER V	TOMATO & BASIL GF PASTA V	CAULIFLOWER STEAK V	ROASTED VEGETABLE BOLOGNAISE WITH GF PASTA V	JACKET POTATO WITH DF CHEESE & BEANS V
<b>SIDES</b> 	BAKED BEANS & HOMEMADE POTATO WEDGES	GREEN SALAD	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	GREEN SALAD	BEANS & PEAS
<b>PUD</b> 	ALLERGY FREE CHEF'S CAKE	ALLERGY FREE CHEF'S CAKE	FRUIT POT	GF SHORTBREAD BISCUIT	FRUIT JELLY
JACKET POTATO   DAILY SALAD BAR   FRESH FRUIT					

## THEME DAYS



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

## DATES

13TH JAN / 3RD FEB / 3RD  
MAR / 24TH MAR

## 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  
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# WEEKLY MENU

 WEEK 1  
 WEEK 2  
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	WRAPLESS CHICKEN FAJITAS	DF COTTAGE PIE	ROAST CHICKEN & GRAVY	CHILLI CON CARNE	GF FISH & CHIPS (F)
<b>VEGGIE</b>	WRAPLESS VEGETABLE & BEAN FAJITA V	ROASTED VEGETABLE COTTAGE PIE V	JACKET POTATO WITH DF CHEESE & BAKED BEANS V	ROASTED VEGETABLES WITH TOMATO SAUCE & RICE V	GF/DF MARGHERITA PIZZA V
<b>SIDES</b>	RICE & SWEETCORN	PEAS & BROCCOLI	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	SEASONAL VEGETABLES S	CHIPS, BEANS & PEAS
<b>PUD</b>	GF APPLE CRUMBLE	ALLERGY FREE CHEF'S CAKE	GF SHORTBREAD BISCUIT	FRUIT JELLY	ICED FRUIT LOLLY
JACKET POTATO   DAILY SALAD BAR   FRESH FRUIT					

## THEME DAYS



## DATES

 20TH JAN / 10TH FEB / 10TH  
 MAR / 31ST MAR

 CE - CELERY  
 CR - CRUSTACEAN  
 E - EGGS

 F - FISH  
 G - GLUTEN  
 G/B - BARLEY

 G/O - OATS  
 G/R - RYE  
 G/W - WHEAT

 L - LUPIN  
 MK - MILK  
 MO - MOLLUSCS

 MU - MUSTARD  
 N - NUTS  
 P - PEANUTS

 SO - SOYA  
 SU - SULPHUR  
 SE - SESAME SEEDS

 \* - MAY CONTAIN  
 V - VEGAN  
 S - SEASONAL VEG