

WEEKLY MENU

 WEEK 1
 WEEK 2
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	SPAGHETTI BEEF BOLOGNESE (G/W)	PEPPERONI PIZZA (MK, G/W)	CHICKEN CASSEROLE (CE)	CARIBBEAN CHICKEN CURRY & RICE	FISH FINGERS & CHIPS (F, G/W)
VEGGIE	VEGETABLE BOLOGNESE WITH SPAGHETTI (G/W) V	MARGHERITA PIZZA (MK, G/W)	CHEESE & TOMATO PASTY (E, MK, G/W)	CARIBBEAN VEGETABLE CURRY & RICE V	VEGAN NUGGETS & CHIPS (G/W) V
SIDES	GARLIC BREAD & GREEN SALAD (MK, SO*, G/W)	SEASONED POTATO WEDGES & CHEF'S SALAD (G/W)	RUSTIC ROAST POTATOES & MEDLEY OF SEASONAL VEGETABLES S	RICE, PEAS & GREEN BEANS S	BEANS OR PEAS
PUD	CHOCOLATE CAKE & FRESH CREAM (E, MK, SO*, G/W)	ICED VANILLA SPONGE (E, MK, SO*, G/W)	HONEY & RAISIN FLAPJACK (G/B*, O, W*)	CHOCOLATE MOUSSE (MK)	CHOCOLATE CHIP COOKIE (E, MK, SO, G/W)

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

THEME DAYS



DATES





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

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 NO - NOLLUSCS P - PEANUTS SE - SESAME SEEDS S - SEASONAL VEG

WEEKLY MENU

 WEEK 1
 WEEK 2
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	BEEF BURGER & HOMEMADE POTATO WEDGES (SE*, SO, SU, G/W)	CHICKEN & TOMATO BASIL PASTA (CE, G/W)	ROAST GAMMON & GRAVY	TRADITIONAL BEEF LASAGNE (E*, MK, SO*, G/W)	BATTERED FISH & CHIPS (F, G/W)
VEGGIE 	VEGETABLE BURGER & HOMEMADE POTATO WEDGES (SE*, G/W) V	TOMATO & BASIL PASTA (MK, G/W) V	THYME & GARLIC ROASTED GUORN (G/W) V	ROASTED VEGETABLE LASAGNE (E*, MK, G/W)	MARGHERITA PIZZA (MK, G/W)
SIDES 	BAKED BEANS OR COLESLAW (E)	GARLIC BREAD & GREEN SALAD (MK*, SO*, G/W)	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	GARLIC BREAD & GREEN SALAD (MK*, SO*, G/W)	BEANS OR PEAS
PUD 	CHOCOLATE CAKE & FRESH CREAM (E, MK, SO*, G/W)	LEMON DRIZZLE CAKE (E, MK, SO*, SU, G/W)	STRAWBERRY MOUSSE (MK)	CHOCOLATE & ORANGE BROWNIE (E, MK, SO, G/W)	FRUIT JELLY

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

THEME DAYS



DATES

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

ALLERGENS

 CE - CELERY
 OR - 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

WEEKLY MENU

 WEEK 1
 WEEK 2
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	CHICKEN FAJITAS (G/W)	COTTAGE PIE (CE, MK)	ROAST CHICKEN & GRAVY	CHILLI CON CARNE	BATTERED FISH & CHIPS (F, G/W)
VEGGIE 	VEGETABLE & BEAN FAJITA (CE, MU, G/B*, O*, R*, W) V	ROASTED VEGETABLE COTTAGE PIE	ROASTED VEGETABLE FILO PARCEL & HOMEMADE TOMATO SAUCE (G/W) V	ROASTED QUORN & VEGETABLES WITH TOMATO SAUCE & RICE (CE, E)	VEGGIE SAUSAGE ROLL & CHIPS (MK*, SO, G/B, W)
SIDES 	RICE & SWEETCORN	PEAS & BROCCOLI	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	SEASONAL VEGETABLES S	BEANS OR PEAS
PUD 	CARAMEL APPLE CRUMBLE & CUSTARD (MK, G/W)	RICE KRISPIE CAKE (E, MK, SO, G/B, W)	VANILLA SHORTBREAD BISCUIT (G/W)	CHOCOLATE MOUSSE (MK)	ICE CREAM (MK)
JACKET POTATO DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT SELECTION OF COLD DESSERT POTS					

THEME DAYS



DATES

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

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 NO = NOLLUSCS P = PEANUTS SE = SESAME SEEDS S = SEASONAL VEG