

# WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	Pepperoni "Pizza" Frittata (CE*, E, MK, MU*, SO*, G/W*)	Beef Burger (SE*, SO, SU, G/W)	Lemon & Herb Roast Chicken with Mild Piri Piri Mayo (E)	Philly Cheese Steak Mac & Cheese (MK, G/W)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
<b>VEGGIE</b>	Grilled Courgette & Broccoli Quiche (E, MK, G/W)	Vegetable Burger (SE*, G/W)	Plant Based "Chickn" Pitta (MU*, SO, G/W)	Mac & Cheese (MK, G/W)	Cheesy Calzone & Chips (MK, G/W)
<b>SIDES</b>	Crispy Garlic Potatoes	Homemade Potato Wedges & Texan BBQ Baked Beans	Spiced Rice & Grilled Corn	Garlic Bread & Green Salad (MK*, SO*, G/W)	Beans or Peas
<b>PASTA &amp; JACKET</b>	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W)
<b>PUD</b>	Banana & Berry Loaf Cake (E, MK, SO*, G/W)	Caramel Apple Crumble with Custard (MK, G/W)	Selection of Mousse Pots (MK, SO*)	Rice Pudding with Fruit Coulis (MK)	Ice Cream & Peaches (MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

## THEME DAYS



## DATES

13 APR / 04 MAY  
01 JUN / 22 JUN / 13 JUL

## 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

