

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Pepperoni "Pizza" Frittata (CE*, E, MK, MU*, SO*, G/W*)	Beef Burger (SE*, SO, SU, G/W)	Sticky BBQ Chicken Baguettes (SE*, SO*, G/W)	Beef & Lentil Spaghetti Bolognese (G/B*, W)	Fish Fingers & Chips (F, G/W)
VEGGIE	Grilled Courgette & Broccoli Quiche (E, MK, G/W)	Vegetable Burger (SE*, G/W)	Sticky BBQ Quorn & Vegetable Baguettes (MU*, SE*, SO*, G/W)	Roasted Vegetable & Lentil Spaghetti Bolognese (G/B*, W)	Vegan Nuggets & Chips (G/W)
SIDES	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
PASTA & JACKET	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)
PUD	Banana & Berry Loaf Cake (E, MK, SO*, G/W)	Caramel Apple Crumble with Custard (MK, G/W)	Selection of Mousse Pots (MK, SO*)	Homemade Chocolate Cookie (E, G/W)	Ice Cream & Peaches (MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS

Earth DAY
JOIN US FOR LUNCH ON THE 22ND OF APRIL 2024

CINCO DE MAYO
JOIN US FOR LUNCH ON THE 5TH MAY 2024

King's CELEBRATION
JOIN US FOR LUNCH ON THE 11TH JUNE 2024

SUMMER picnic
JOIN US FOR LUNCH ON THE 14TH JULY 2024

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

WEEKLY MENU

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WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Pepperoni Pizza (CE*, E*, MK, MU*, SO*, G/W)	Yakatori Chicken Noodles (E, SO, G/W)	Butcher's Sausage with Mashed Potato & Gravy (MK, SU, G/W)	Chicken Tikka Masala (MK, G/B*, O*, R*, W*)	Battered Fish & Chips (F, G/B*, W)
VEGGIE	Detroit Style Margherita Pizza Slice (MK, G/W)	Sweet Chilli Roasted Vegetable Noodles (E, SO, G/W)	Veggie Sausage with Mashed Potato & Gravy (E, MK)	Butternut Squash & Spinach Tarkha Dahl (CE, G/B*, O*, R*, W*)	Vegan Nuggets & Chips (G/W)
SIDES	Homemade Potato Wedges & Sweetcorn	Stir Fried Greens	Seasonal Greens	Pilau Rice with Green Beans & Sweetcorn	Beans or Peas
PASTA & JACKET	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)
PUD	Chocolate & Orange Beetroot Brownie (E, MK, SO, G/B*, W)	Oat & Berry Cake with Fruit Coulis (E, MK, SO*, G/B*, O, W)	Mango Cheesecake (E*, MK, SO*, G/B*, O*, R*, W)	Lemon Drizzle Cake with Lemon Sauce (E, MK, SO*, SU, G/W)	Mixed Fruit Jelly
DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT					

THEME DAYS



DATES

20 APR / 11 MAY
08 MAY / 29 JUN / 20 JUL

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	BBQ Chicken Fajitas (G/B*, O*, R*, W) S	Beef & Lentil Lasagne (CE, E*, MK, G/B*, W)	Roast Chicken & Gravy (G/W)	Jerk Chicken	Fish Fingers & Chips (F, G/W)
VEGGIE	Baked Cajun Chickpea & Pepper Fajitas (MU, G/B*, O*, R*, W) V S	Roasted Root Vegetable Lasagne (E*, MK, G/W) S	Lemon & Herb Quorn Fillet (G/W) V	Jerk Quorn (G/W) V	Vegan Nuggets & Chips (G/W) V
SIDES	Vegetable & Bean Rice (CE) V S	Green Salad & Coleslaw (E) S	Rustic Roast Potatoes & Medley of Seasonal Vegetables V S	Rice & Peas V S	Beans or Peas V S
PASTA & JACKET	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) V S
PUD	Lemon & Polenta Cake with Greek Yoghurt (E, MK, SO*, G/B*, W)	Summer Fruit Crumble & Custard (MK, G/W) S	Lemon & Courgette Cake with Vanilla Sauce (E, MK, SO*, SU, G/W) S	Homemade Chocolate Cookie (E, G/W)	Orange & Chocolate Marble Cake (E, MK, SO*, G/W)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS



DATES

27 APR / 18 MAY
15 JUN / 06 JUL /

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