

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MEAT FREE</b>	<b>MEAT FREE</b>				
<b>MAIN DISH</b>	Sausage pasta bake	Chicken tikka masala with 50/50 rice	Roast pork with creamy mash potato & gravy	Ham & mushroom pizza	Fish fingers or salmon fingers with chunky chips
<b>VEGETARIAN MAIN DISH</b>	<b>Pb</b> Tomato & basil pasta	<b>Pb</b> Vegetarian korma with 50/50 rice	Vegetable wellington with mash potato & gravy	Margherita pizza with baked potato wedges	<b>Pb</b> Crispy vegetable fingers with chunky chips
<b>ACCOMPANIMENTS</b>	<b>5</b> Seasonal vegetables	<b>5</b> Seasonal vegetables	<b>5</b> Seasonal vegetables	<b>5</b> Seasonal vegetables	<b>5</b> Seasonal vegetables
<b>DESSERTS</b>	Strawberry whip	<b>5</b> Chocolate & banana slice	Ice cream	Marble sponge & custard	Lemon biscuit
<b>FRESH FRUIT OR YOGHURT</b>	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
<b>JACKET POTATO AND SANDWICH SELECTION</b>	Jacket potato & beans, cheese or tuna mayo OR cheese or ham sandwich	Jacket potato & beans, cheese or tuna mayo OR cheese panini	Jacket potato & beans, cheese or tuna mayo OR cheese or ham sandwich	Jacket potato & beans, cheese or tuna mayo OR cheese or ham sandwich	Jacket potato & beans, cheese or tuna mayo OR cheese or ham sandwich



# MENU

Eating all your fruit & veg will help you grow BIG and STRONG (like me!)

**KEY** **5** -10F YOUR 5 A DAY

**MEAT FREE**

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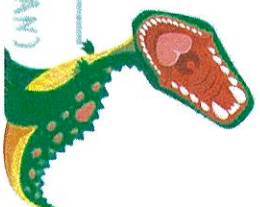
**MEAT-FREE MONDAY**



**CHEF'S CHOICE**



**PLANT-BASED (VEGAN)**



\*Allergens and intolerances\* All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.