

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



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 & 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)

Mac & Cheese
(MK, G/W)

Vegan Nuggets & Chips
(G/W)

S

V

V

V

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

V S

V S

V

S

V S

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)

V S

V S

PUD



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)

S

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT



DATES

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

ALLERGENS

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

WEEKLY MENU

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WEEK 3



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THEME DAYS

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)

Beef & Lentil Spaghetti
Bolognese
(G/B*, W)

Fish Fingers & Chips
(F, G/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)

Roasted Vegetable & Lentil
Spaghetti Bolognese
(G/B*, W)

Vegan Nuggets & Chips
(G/W)

SIDES



Homemade Potato Wedges
& Sweetcorn

Stir Fried Greens

Seasonal Greens

Chef's Salad

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



DATES

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

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THEME DAYS

MAIN



BBQ Chicken Fajitas
(G/B*, O*, R*, W)

S

Beef & Lentil Lasagne
(CE, E*, MK, G/B*, W)

Roast Chicken & Gravy
(G/W)

Mild Goan Chicken Curry
with Steamed Rice
(CE, G/B*, O*, R*, W*)

S

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

Roasted Vegetable & Lentil
Spaghetti Bolognese
(G/B*, W)

V S

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

Seasonal Greens

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

Yoghurt Granola Pot with
Fresh Fruit
(MK, G/B*, O, W*)

Orange & Chocolate
Marble Cake
(E, MK, SO*, G/W)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT



DATES

27 APR / 18 MAY
15 JUN / 06 JUL /

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