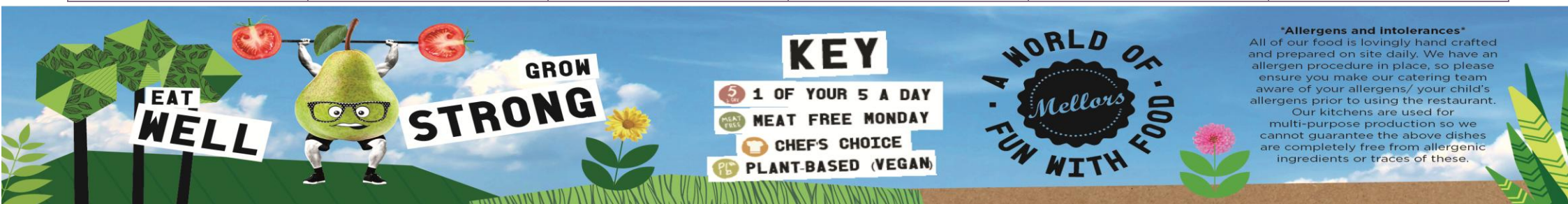
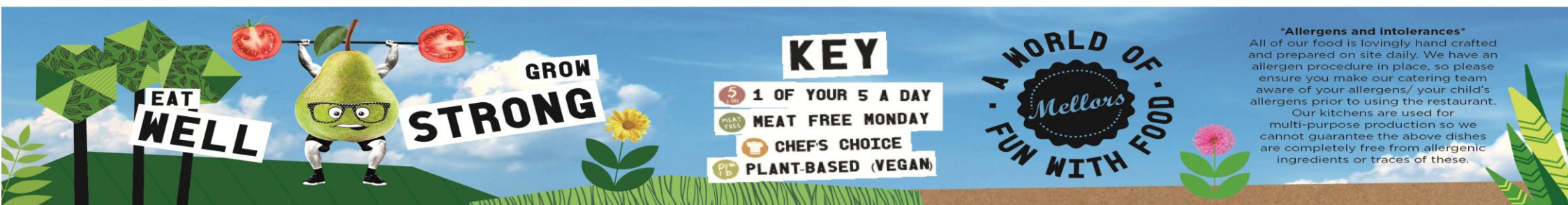


Week 3 W/C 21.09.26 W/C 12.10.26 W/C 09.11.26	Monday	Tuesday	Wednesday	Thursday	Friday
Main dish	Margherita Pizza & Baked Wedges	Chicken Burger & Herb Potatoes	Steak Pie & Mash Yorkshire Pudding	Pork Meatballs & Garlic Bread	Fish Fingers & Chips
Vegetarian Main dish	Cheese and Bean Wrap & Wedges	S.F.C Quorn burger & Herb Potatoes	Quorn Cottage Pie & Yorkshire pudding	Plant Based Meatballs & Garlic Bread	Vegetarian Finger & Chips
Sandwiches /Baguettes	Filled with Cheese, Tuna or Ham	Filled with Cheese, Tuna or Ham	Filled with Cheese, Tuna or Ham	Filled with Cheese, Tuna or Ham	Filled with Cheese, Tuna or Ham
Pasta	Topped with Cheese, Tuna, Beans or Tomato Sauce	Topped with Cheese, Tuna, Beans or Tomato Sauce	Topped with Cheese, Tuna, Beans or Tomato Sauce	Topped with Cheese, Tuna, Beans or Tomato Sauce	Topped with Cheese, Tuna, Beans or Tomato Sauce
Desserts	Cookies	Sponge & Custard	Shortbread	Chocolate Brownie	Flapjack
Sides	Sweetcorn & Salad bar	Mixed Veg & Salad bar	Peas & Carrots Salad bar	Green Beans & Sweetcorn Salad bar	Mushy Peas & Baked Beans Salad Bar
Fruit or yoghurt	Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt	Fresh Fruit or Yoghurt





EAT
WELL



GROW
STRONG

KEY

- 5 1 OF YOUR 5 A DAY
- 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.