



WEEK ONE *menu*

WEEKS COMMENCING:
15/04, 06/05, 03/06, 15/07, 16/09, 07/10



**SEASONAL
VEGETABLES**
with
**MAIN COURSE
OPTIONS**

Monday *Tuesday* *Wednesday* *Thursday* *Friday*

MAINS

Sausage Roll served with Baked Potato Wedges, Peas & Sweetcorn	BBQ Pulled Chicken Wraps served Golden Wholemeal Rice & Mixed Vegetables	Homemade Beef Lasagne served with Garlic & Herb Bread, Seasonal Vegetables	Roast Chicken with Roast Potatoes, Carrots, Broccoli, Yorkshire Pudding and Gravy	Fish Fingers served with Chips, Garden Peas and Baked Beans
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VEGETARIAN

Vegan Sausage Roll served with Baked Potato Wedges, Peas & Sweetcorn	BBQ Lentil, Bean & Vegetable Wraps served Golden Wholemeal Rice & Mixed Vegetables	Homemade Vegetarian Lasagne Served with Garlic & Herb Bread, Seasonal Vegetables	Quorn Fillets with Roast Potatoes, Carrots, Broccoli, Yorkshire Pudding and Gravy	Vegetable Nuggets served with Chips, Garden Peas or Baked Beans
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PACKED LUNCH

Selection of Baguettes				
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DESSERTS

Chocolate Crackle Fruity Jelly Fresh Fruit Pot	Squidgy Banana Cake Fruit Yogurt & Coulis Fresh Fruit Pot	Victoria Cupcake Fruity Jelly Fresh Fruit Pot	Vanilla Ice-Cream Fruit Yogurt & Coulis Fresh Fruit Pot	Choc Chip Cookie Fruity Jelly Fresh Fruit Pot
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Our mission is to make your lunchtime meal the highlight of your day

92% of our food is made from fresh ingredients every day • The meat we serve is Red Tractor, Farm Assured British accredited • All of our fish is from sustainable sources • All of our eggs are free range laid by happy chickens • We bake our bread daily in your kitchen

SOME OF OUR FOOD MAY CONTAIN ALLERGENS, PLEASE ASK OUR CHEF FOR ADVICE





WEEK TWO *menu*

WEEKS COMMENCING:
22/04, 13/05, 10/06, 01/07, 02/09, 23/09, 14/10



**SEASONAL
VEGETABLES**
with
**MAIN COURSE
OPTIONS**

Monday *Tuesday* *Wednesday* *Thursday* *Friday*

MAINS

Beef Bolognese served with Penne Pasta, Garlic & Herb Bread, Seasonal Vegetables	Loaded Half potato skin Filled with Bacon & Cheese served with Baked Beans	Chicken Korma Served with Wholemeal Rice, Naan Bread Finger & Mixed Vegetables	Pork Sausage with Potatoes, Yorkshire Pudding, Veg & Gravy	Breaded Fish Fillet served with Chips, Garden Peas or Baked Beans
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VEGETARIAN

Vegetable Bolognese served with Penne Pasta, Garlic & Herb Bread, Seasonal Vegetables	Loaded Half potato skin filled with Cheese & Onions served with Baked Beans	Cheese & Tomato Pinwheel served with Wholemeal Vegetable Rice	Quorn Sausage served with Potatoes, Yorkshire Pudding, Veg & Gravy	Vegan Sausage Roll served with Chips, Garden Peas or Baked Beans
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PACKED LUNCH

Selection of Baguettes				
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DESSERTS

Chocolate Shortbread Fruity Jelly Fresh Fruit Pot	Cornflake Tart Fruit Yogurt & Coulis Fresh Fruit Pot	Sticky Toffee Apple Cake Fruity Jelly Fresh Fruit Pot	Chocolate Oat Cake Fruit Yogurt & Coulis Fresh Fruit Pot	Iced School Cake Fruity Jelly Fresh Fruit Pot
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WEEK THREE *menu*

WEEKS COMMENCING:
29/04, 20/05, 17/06, 09/09, 30/09, 21/10



**SEASONAL
VEGETABLES**
with
**MAIN COURSE
OPTIONS**

Monday *Tuesday* *Wednesday* *Thursday* *Friday*

MAINS

Pork Sausage Served with Herby Diced potatoes & Baked Beans or Fresh Salad

Paprika Chicken Pizza Served with Baked Potato Wedges, Peas & Sweetcorn

Creamy Chicken Carbonara Served with Garlic & Herb Bread & Vegetables

Roast Gammon with Roast Potatoes, Carrots, Cabbage, Stuffing Ball and Gravy

Fish Fingers served with Chips, Garden Peas and Baked Beans

VEGETARIAN

Vegan Quorn Sausage Served with Herby Diced potatoes & Baked Beans or Fresh Salad

Margarita Wholemeal Pizza Served with Baked Potato Wedges, Peas & Sweetcorn

Roasted Vegetable & Bean Pasta Bakes Served with Garlic & Herb Bread & Mixed Salad

Baked Lentil Roast served with Roast Potatoes, Carrots, Cabbage, Stuffing Ball and Gravy

Vegetable Nuggets served with Chips, Garden Peas or Baked Beans

PACKED LUNCH

Selection of Baguettes

DESSERTS

Chocolate Brownie
Fruity Jelly
Fresh Fruit Pot

Fruity Flapjack
Fruit Yogurt & Coulis
Fresh Fruit Pot

Peach Sponge
Fruity Jelly
Fresh Fruit Pot

Vanilla Ice Cream
Fruit Yogurt & Coulis
Fresh Fruit Pot

Jaffa Sponge
Fruity Jelly
Fresh Fruit Pot

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