	Monday	Tuesday	Wednesday	Thursday	Friday		
	Hawaiian Pizza (Wholegrain)	Mild Chicken Curry	Roast Pork, Apple Sauce & Gravy	Beef Bolognaise	Fish Fingers		
8	Margherita Pizza (Wholegrain)	Veggie Curry	Roast Quorn Fillet	Quorn Bolognaise	Vegetarian Goujons		
Week 1	½ Jacket Potato	Vegetable Rice (50/50)	Roast Potatoes	Spaghetti	Chips		
_	Baked Beans	Cucumber & Tomato salad	Carrots	Broccoli	Baked Beans		
	Mixed Salad	Sweetcorn	Cabbage	Peas	Sweetcorn		
	Fruit Crumble with Custard	Chocolate Brownie	Fresh Fruit Wedges	Carrot Cake	Apricot Cookie		
			•				
	Sausages & Gravy	Creamy Garlic Chicken	Roast Chicken Fillet with Stuffing & Gravy	BBQ Pork and Beans	Battered Cod or Salmon Fish Cakes		
8	Quorn Sausage Med	Mediterranean Calzone	Roast Quorn Fillet	Chickpea & Butternut Squash Curry	Veggie Nuggets		
Week 2	Mashed Potato	Sweetcorn Italian Mixed Salad		Rice (50/50)	Chips		
	Sweetcorn			Carrots	Baked Beans		
	Carrots	Broccoli	Peas	Cauliflower	Peas		
	Fruit Roll Puff with Custard	Shortbread	Fruit & Ice cream	Sticky Toffee Pudding with Cream	Banana & Apple Sponge		
			. 0				
	Chicken Neapolitan Pasta Bake (Wholegrain)	Beef Burger in a Bap	Roast <mark>Gammon with</mark> Apple <mark>Sauce & Gravy</mark>	Minced Lamb with Mash Potato	Cod Goujons		
_	Vegetarian Hot Pot	Vegetable Pasta Bake	Quorn Roast Fillet	Mac n Cheese	Veggie Curried Pasty		
Week 3		Jacket Potato Wedges	Roast Potatoes		Chips		
û	Crudités	Tri Colour Salad	Broccoli	Sweetcorn	Baked beans		
	Green Beans & Peas	Baked Beans	Carrots	Cabbage	Peas		
	Peaches with with Chocolate Sauce	Peaches with Fruit Pots		Fruit Jelly	Ice Cream		

Freshly Baked Bread, Filled Jacket Potatoes, Salad, Fresh Fruit and Yogurts are available daily



























		100				Lupin	Milk				0	- Company		WINE WINE
Week 1 Monday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Hawaiian Pizza- Wholegrain														
Margherita Pizza- Wholegrain														
1/2 Jacket Potato														
Baked beans														
Mixed Salad														
Fruit Crumble														
Custard														
Yoghurt														
Fruit														
Week 1 Tuesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Mild Chicken Curry				-99-	1 1011									
Vegetarian Tagine (Veggie Curry)														
Vegetable Rice														
Cucumber & Tomato Salad														
Sweetcorn														
Chocolate Brownie														
Yoghurt														
Fruit														
	Coloni	Cluton	Crustopoons	Eage	Fich	Lunin	Mills	Mollucos	Mustord	Nuto	Boonuto	Sacama	Sovo	Sulphur D
Week 1 Wednesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Roast Pork & Apple Sauce					-									
Gravy Roast Quorn Fillet														
Roast Potatoes								1						1
Carrots														
Cabbage														
Fruit wedges														
Yoghurt														
Fruit														
Week 1 Thursday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Beef Bolognaise														
Quorn Bolognaise														
Spaghetti														
Broccoli														
Peas														
Carrot Cake														
Yoghurt														
Fruit														
Week 1 Friday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Fish Fingers														
Veggie Goujons														
Chips														
Baked Beans														
Sweetcorn														
Apricote Cookie														
Yoghurt														
Fruit														
Fresh Fruit														
Client Services Disclaimer	1		1		1				ı	1	1			1

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		No.	T			Flour	Milk				06			₩we
Week 2 Monday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Sausages														
Gravy														
Quorn Sausage & Gravy														
Rice 50/50														
Mashed potato														
Sweetcorn														
Carrots														
Fruit Roll Puff														
Custard														
Yoghurt														
Fruit														
Week 2 Tuesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Creamy Garlic Chicken				-99-	1 1011					11010	7 00		2272	
Mediterranean Veg Calzone														
Tricolour Pasta														
Italian Mixed Salad														
Broccoli														
Shortbread														
Yoghurt														
Fruit														
Week 2 Wednesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Roast Chicken	Celely	Giuteii	Ciustaceans	Lyys	FISH	Lupin	IVIIIK	Williascs	Wiustaru	Nuts	Featiuts	Jesaille	Soya	Sulphui D
Gravy														-
Stuffing														
Quorn Fillet & Gravy														-
Roasted Potatoes					-									-
Swede														
Peas														
Fruit														
Ice Cream														
Yoghurt														
Fruit			-									_		
Week 2 Thursday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
BBQ Pork & Beans														
Butternut & Chick Pea Curry														
Rice 50/50														
Carrots														
Cauliflower														
Sticky Toffee Apple Pudding														
Cream														
Yoghurt														
Fruit														
Week 2 Friday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Battered Cod														
Salmon Fish Cake														
Veggie (Quorn) Nuggets														
Chips														
Baked Beans														
Peas														
Banana & Apple Sponge														
											•	•		

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		No.				Flour	Milk				00			₩
Week 3 Monday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Chicken Neapolitan Bake														
Vegetarian Hot Pot														
Crudités														
Green Beans & Peas														
Peaches & Chocolate sauce														
Yoghurt														
Fruit														
Week 3 Tuesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Beef Burger in a Bap														
Vegetable Pasta Bake														
Jacket Potato Wedges														
Tri colour Salad														
Baked Beans														
Fresh Fruit Pots														
Yoghurt														
Fruit														
Week 3 Wednesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Roast Gammon & Apple Sauce														
Gravy														
Quorn Roast Fillet														
Roast Potatoes														
Broccoli														
Carrots														
Daily Biscuit Choice														
Milk														
Yoghurt														
Fruit														
Week 3 Thursday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Minced Lamb						-								
Mac n Cheese														
Sweetcorn														
Cabbage														
Mash Potato														
Fruit Jelly														
Yoghurt														
Fruit														
Week 3 Friday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Cod Goujons						•								
Veggie Curried Pasty														
Chips														
Baked Beans														
Peas														
Ice Cream					1						1			
Yoghurt	1		1		1						1			
Fruit		1												
The information provided regarding allergens is	!				L		<u>. </u>		<u> </u>	L		<u> </u>		1

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									200 200		110900			
	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Jacket Potato with Cheese														
Jacket Poato with Baked Beans														
Jacket Potato with Coleslaw														
Jacket Potato with Tuna														

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