






WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	Veggie Supreme Pizza (MK, G/W)	Chicken Katsu Curry (E, G/W)	Lemon & Herb Roast Chicken with Mild Piri Piri Mayo (E)	Beef & Lentil Enchilada Pie (MK, G/B*, W)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
VEGGIE 	Cheese & Tomato Pizza (MK, G/W)	Sweet Potato & Aubergine Katsu Curry (CE)	Plant Based "Chickn" Pitta (MU*, SO, G/W)	Mexican Bean Enchilada Pie (CE, MK, G/B*, W)	Vegan Nuggets & Chips (G/W)
SIDES 	Garlic Bread & Green Salad (MK*, SO*, G/W)	Steamed Rice & Sweetcorn	Crispy Garlic Potatoes & Seasonal Vegetables	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 	Banana & Berry Loaf Cake (E, MK, SO*, G/W)	Caramel Apple Crumble with Custard (MK, G/W)	Iced Vanilla Sponge (E, MK, SO*, G/W)	Rice Pudding with Fruit Coulis (MK)	Ice Cream & Peaches (MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS

Earth DAY
JOIN US FOR LUNCH ON THE 22ND OF APRIL 2024

CINCO DE MAYO
JOIN US FOR LUNCH ON THE 5TH MAY 2024

King's CELEBRATION
JOIN US FOR LUNCH ON THE 11TH JUNE 2024

SUMMER picnic
JOIN US FOR LUNCH ON THE 13TH JULY 2024

DATES

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

ALLERGENS

CE = CELERY F = FISH G/O = OATS L = LUPIN MU = MUSTARD SO = SOYA * = MAY CONTAIN
CR = CRUSTACEAN G = GLUTEN G/R = RYE MK = MILK N = NUTS SU = SULPHUR V = VEGAN
E = EGGS G/B = BARLEY G/W = WHEAT MO = MOLLUSCS P = PEANUTS SE = SESAME SEEDS S = SEASONAL VEG



WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Grilled Courgette & Broccoli Quiche (E, MK, G/W) S	Black Bean Chicken (CE, SO, G/B, W) S	Beef Sausage & Gravy (SO, SU, G/W)	Mild Goan Chicken Curry (CE, G/B*, O*, R*, W*) S	Battered Fish & Chips (F, G/B*, W)
VEGGIE	Jerk Vegetable Burrito (G/W) V S	Sweet Chilli Roasted Vegetable Noodles (E, SO, G/W) S	Veggie Sausage & Gravy (E)	Butternut Squash & Spinach Tarkha Dahl (CE, G/B*, O*, R*, W*) V S	Cheesy Calzone & Chips (MK, G/W)
SIDES	Chef's Salad V S	Egg Fried Rice & Stir Fried Greens (E, SO, G/W) S	Homemade Potato Wedges & Seasonal Vegetables V S	Steamed Rice & Seasonal Vegetables 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	Chocolate & Orange Beetroot Brownie (E, MK, SO, G/B*, W) S	Oat & Berry Cake with Fruit Coulis (E, MK, SO*, G/B*, O, W) S	Mango Cheesecake (E*, MK, SO*, G/B*, O*, R*, W)	Lemon Drizzle Cake with Lemon Sauce (E, MK, SO*, SU, G/W)	Sticky Toffee Pudding with Butterscotch Sauce (E, MK, SO*, G/W)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS



DATES

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

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WEEKLY MENU

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WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Roasted Root Vegetable Lasagne (E*, MK, G/W) S	Beef Burger (SE*, SO, SU, G/W)	Philly Cheese Steak Mac & Cheese (MK, G/W)	Chicken Tikka Kebab with Pitta (G/W) S	Fish Fingers & Chips (F, G/W)
VEGGIE	Veggie Tuscan Sausage Pasta (E, MK, G/W)	Vegetable Burger (SE*, G/W) V	- Philly Roasted Squash Mac & Cheese (MK, G/W) S	Vegetable Tikka Kebab with Garlic Naan (G/B*, O*, R*, W) V S	Vegan Nuggets & Chips (G/W) V
SIDES	Garlic Bread & Green Salad (MK*, SO*, G/W) S	Homemade Potato Wedges & Texan BBQ Baked Beans V S	Chef's Salad V S	Tomato Rice & Chef's Salad (CE) 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	Fruit Yoghurt (MK)	Summer Fruit Crumble & Custard (MK, G/W) S	Lemon & Courgette Cake with Vanilla Sauce (E, MK, SO*, SU, G/W) S	Fruit Jelly V	Orange & Chocolate Marble Cake (E, MK, SO*, G/W)
DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT					

THEME DAYS



DATES

27 APR / 18 MAY
15 JUN / 06 JUL /

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