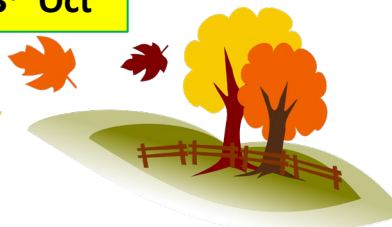








MENU - WEEK A

For w/c 1st & 22nd Sept, 13th Oct



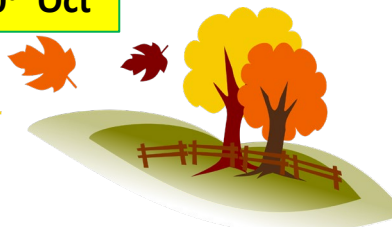
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Caribbean style curry and rice (VG)	Pork Pepperoni pasta	Roast chicken, roast potatoes and Yorkshire pudding	Pork kofta and rainbow rice	Fish fingers and chips
 Cheese & tomato pizza (V)	Savoury muffins and new potatoes (V)	Butternut & five bean roast (VG)	Quesadillas (V)	Fishless fingers and chips (VG)
 Pasta shapes with a tomato and herb sauce (VG)	Jacket potato with baked beans & cheese (V)	Pasta shapes with a tomato and herb sauce (VG)	Jacket potato with baked beans & cheese (V)	Pasta shapes with a tomato and herb sauce (VG)
 Egg mayonnaise in a soft white bap served with crudités (V)	Cheddar cheese in a soft white bap served with crudités (V)	Ham sandwich on 50/50 bread served with crudités	Tuna mayonnaise in a soft white tortilla wrap served with crudités	Ham in soft white tortilla served with crudités
Yoghurt with a choice of toppings (V)	Ginger snap cookie (VG)	Jelly (VG)	Summer fruit sponge (V)	A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All of our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.



MENU - WEEK B

For w/c 8th & 29th Sept, 20th Oct



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Summer ready risotto (VG)

Sticky BBQ chicken and coconut rice

Toad in the hole and roast potatoes

Meatballs (pork & beef) with spaghetti

Breaded fish and chips



Cheese & tomato pizza (V)

Macaroni cheese (V)

Vegetarian toad in the hole with roast potatoes (V)

Vegetable korma with rice (VG)

Vegan pot pie (VG)



Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with baked beans and cheese (V)

Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with tuna mayonnaise

Pasta shapes with a tomato and herb sauce (VG)



Egg mayonnaise in a soft white bap served with crudités (V)

Tuna mayonnaise in a soft white tortilla wrap served with crudités

Ham sandwich on 50/50 bread served with crudités

Cheddar cheese in a soft white bap served with crudités (V)

Ham in soft white tortilla served with crudités

Yoghurt with a choice of toppings (V)

Banana bread cookie (VG)

Jelly (VG)

Pear and honey cake (V)

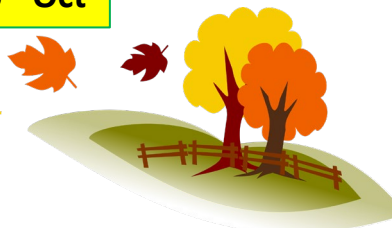
A selection of home baking (V)





Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All of our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.



MENU - WEEK C

For w/c 15th Sept, 6th Oct



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Garlicky vegetable noodles (VG)	Ham & cheese pinwheels with new potatoes	Roast Chicken, Yorkshire pudding with roast potatoes	Beef bolognese pasta bake	Breaded fish and chips
 Cheese & tomato pizza (V)	Veggie meatballs and spaghetti (VG)	Vegan mince cobbler (VG)	Sweet potato falafel and cous cous (VG)	Veggie sausage and chips (VG)
 Pasta shapes with a tomato and herb sauce (VG)	Jacket potato with baked beans and cheese (V)	Pasta shapes with a tomato and herb sauce (VG)	Jacket potato with baked beans & cheese (V)	Pasta shapes with a tomato and herb sauce (VG)
 Egg mayonnaise in a soft white bap served with crudités (V)	Tuna mayonnaise in a soft white tortilla wrap served with crudités	Ham sandwich on 50/50 bread served with crudités	Cheddar cheese in a soft white bap served with crudités (V)	Ham in soft white tortilla served with crudités
Yoghurt with a choice of toppings (V)	Marble cookie (VG)	Cheese and crackers (V)	Carrot cake tray bake (V)	A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All of our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.