

MENU

Week 1 Begins:
19th August, 9th &
30th September

Monday

Tuna Mayonnaise Sandwiches
(Gluten/Egg/Fish/Milk/
Mustard/Soya)

Butchers Grilled Pork
Sausages (Gluten/Soya)

V Broccoli Bake
(Milk)

Mashed Potatoes | Baked Beans |
Diced Mixed Vegetables

Fresh Fruit Platter



Did you know you can
have two portions of
vegetables and one
portion of fruit daily?

We use locally grown
produce where possible!

Tuesday

Turkey Sandwiches
(Gluten/Milk/Soya)

Chicken Goujons (Gluten)

V Quorn Chilli Wedge Bake
(Celery/Gluten/Egg)

Spaghetti Hoops |
Green Beans | Coleslaw

Seasonal Fruit Crumble
& Custard
(Gluten/Milk)

Thursday

Ham Roll
(Gluten/Egg/Milk/
Sesame/Soya)

Chicken Pie
(Gluten/Milk)

V Vegan Tomato Pasta
(Gluten)

Potato Croquettes | Sweetcorn |
Coleslaw

Seasonal Fresh Fruit Salad
with Natural Yoghurt
(Milk)

Wednesday

– Meat free day –

V Vegan Coronation
Chickpea Wrap
(Gluten/Mustard)

V Macaroni Cheese
(Gluten)

V Vegan Jacket Potato
with Baked Beans

Garlic Bread | Broccoli |
Grated Carrots

V Lentil Soup (Celery)

Friday

Chicken Mayonnaise Wrap
(Gluten/Egg/Milk/Mustard)

Oven Ready Breaded
Haddock
(Gluten/Fish)

V Vegan Kitchari Rice
(Celery)

Chips | Peas |
Baby Carrots

Vegan Cookie
(Gluten)

Allergies

If you have an allergy,
please speak to a member
of the catering staff

Options and quality

Vegan, Gluten Free &
Dairy Free options are
available daily!

We use locally grown
produce where possible!

Daily



Glass of
milk or water



Salad
selection



A Piece of Fresh Fruit
and Cheese & Biscuits
or Yoghurt



MENU

Week 2 Begins:
26th August, 16th
September & 7th October

Monday

Turkey Sandwiches
(Gluten/Milk/Soya)

Mince and Pastry Square
(Celery/Gluten)

V Vegetable Curry
(Celery/Mustard)

Mashed Potatoes | Rice |
Peas | Broccoli

Fresh Fruit Platter



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Tuesday

Sliced Chicken Sandwiches
(Gluten/Soya)

Gluten Free Salmon
Fish Fingers (Fish)

V Sweetcorn and Pepper
Quiche
(Gluten/Egg/Milk)

Potatoes (Sulphur Dioxide) |
Baked Beans | Coleslaw (Egg/
Milk/Mustard)

V Lentil Soup (Celery)

Thursday

V Savoury Cheese Wrap
(Gluten/Egg/Milk/Mustard)

Gluten Free Pork
Meatballs in Gravy
(Soya/Sulphur Dioxide)

V Vegetable Stirfry
(Gluten/Sesame/Soya)

Mashed Potatoes | Diced Mixed
Vegetables | Grated Carrots

Seasonal Fresh Fruit Salad
with Natural Yoghurt
(Milk)

Wednesday

Tuna Mayonnaise Sandwiches
(Gluten/Egg/Fish/Milk/
Mustard/Soya)

Chicken Fajitas
(Gluten)

V Jacket Potato with Cheese
(Milk)

Savoury Rice |
Carrots | Cucumber

Tiffin (Gluten/Milk)

Friday

– Meat free day –

V Egg Mayonnaise Roll
(Gluten/Egg/Milk/
Mustard/Sesame)

V Stuffed Crust Cheese
and Tomato Pizza
(Gluten/Milk)

V Quorn Bolognaise
(Gluten/Egg)

Spaghetti | Sweetcorn |
Green Beans

Vegan Muffin
(Gluten)

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Daily



Glass of
milk or water



Salad
selection



A Piece of Fresh Fruit
and Cheese & Biscuits
or Yoghurt



MENU

Week 3 Begins:
2nd & 23rd September

Monday

Turkey Roll
(Gluten/Egg/Milk/
Sesame/Soya)

Oven Ready Breaded Haddock
(Gluten/Fish)

V Vegetable Noodles
(Gluten /Celery/Egg/Soya)

Chips | Mushy Peas | Coleslaw

Fresh Fruit Platter



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Tuesday

- Meat free day -

V Egg Mayonnaise Wrap
(Gluten/Egg/Milk/Mustard)

V Vegan Herbie Spaghetti
(Gluten/Mustard/Soya)

V Cheese Wheel
(Gluten/Egg/Milk/
Sulphur Dioxide)

*Mashed Potatoes | Sweetcorn |
Baked Beans*

V Chocolate Sponge & Custard
(Gluten/Egg/Milk)

Thursday

V Cheese Sandwiches
(Gluten/Milk/Soya)

Roast Chicken with Mealie
(Gluten)

V Cheese and Leek Sausage
(Gluten/Milk/Mustard)

*Roast Potatoes | Brussels Sprouts |
Baked Beans*

Seasonal Fresh Fruit Salad
with Natural Yoghurt
(Gluten)

Wednesday

Ham Sandwiches
(Gluten/Soya)

Chicken Korma
(Celery/Milk/Mustard)

V Quorn Burrito
(Gluten/Egg/Milk)

*Rice | Diced Mixed Vegetables |
Sweetcorn*

V Creamy Leek, Pea and
Courgette Soup
(Celery/Milk)

Friday

Chicken and Sweetcorn
Sandwiches
(Gluten/Egg/Milk/
Mustard/Soya)

Beef Burger in a Bun
(Gluten/Egg/Milk/Sesame/
Soya/Sulphur Dioxide)

V Singapore Noodles
(Gluten/Egg/Sesame/Soya)

*Potato Wedges |
Coleslaw | Broccoli*

Shortbread
(Gluten)

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Daily



Glass of
milk or water



Salad
selection



A Piece of Fresh Fruit
and Cheese & Biscuits
or Yoghurt

