

MENU	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST					Cooked Breakfast
MORNING SNACK	Fresh Fruit	Shortbreads	Fresh Fruit	Chocolate Cup Cakes	Fresh Fruit
LUNCH	Diced Pork & Basil a la Cream Vegetables & Mixed Bean Tagliatelle New Potatoes Jacket Potatoes Mixed Vegetables Roasted Tomatoes Fresh Salad Bar Egg Mayo	Cottage Pie Minced Quorn Cottage Pie Jacket Potato Sliced Green Beans Spinach Fresh Salad Bar Sliced Cheese	Chicken Thighs & Stuffing Courgette, Tomato & Cheese Turnovers Roast Potatoes Jacket Potato Cabbage Mashed Swede Fresh Salad Bar Grated Cheese	Beef Lasagne Garlic Bread Vegetable, Chick pea Lasagne Mashed Potatoes Jacket Potato Carrots Sweetcorn Fresh Salad Bar Chicken	Breaded Cod Cheese & Tomato Tarts Chips Jacket Potatoes Peas Baked Beans Fresh Salad Bar
DESSERT	Oaty Pear Crumble & Custard Fresh Fruit Basket Yoghurt	Plain Iced Sponge & Cream Fresh Fruit Basket Yogurt	Trifle Fresh Fruit Basket Yogurt	Bread & Butter Pudding With Custard Fresh Fruit Basket Yogurt	Butterscotch Tart Fresh Fruit Basket Yogurt
AFTERNOON SNACK	Cherry Cakes	Hot Cheese Roll	Fruit Loaf	Cheese Straws	
SUPPER	Pasta Bolognaise & Garlic Bread	Chicken Fajitas Wedge Potatoes	Lamb Tikka Marsala Rice Naan Bread	Sausage, Egg Chips Spaghetti Hoops	

Menu is subject to change Please email or see Chef Dave if you would like to see anything new on menus or have any favourites you would like to see on menus.

NGCI = Non Gluten Containing Ingredients (Gluten Free)

WE USE

Free Range Eggs

MSC Fish & Red Tractor Meat