

MENU	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST					Cooked Breakfast
MORNING SNACK	Fresh Fruit	Demerara Cookies	Fresh Fruit	Flapjacks	Fresh Fruit
LUNCH	Mexican Beef Bake Mexican Vegetables, Bean Bake Wedge Potatoes Jacket Potato Sliced Green Beans Sweetcorn Fresh Salad Bar Cottage Cheese	Chicken Cacciatore Vegetables Lasagne Mashed Potatoes Jacket Potato Carrots Braised red Cabbage Fresh Salad Bar Tuna Mayo	Roast Pork Loin & Stuffing Vegetable A la Crème & Rice Roast Potatoes Jacket Potato Cabbage Mashed Swede Fresh Salad Bar Sliced Ham	Turkey Fricassee Quorn Vegetable Fricassee New Potatoes Jacket Potato Mixed Vegetables Spinach Fresh Salad Bar Chicken & Sweetcorn Mayo	Breaded Cod Cheese & Leek Tart Chips Jacket Potatoes Peas Baked Beans Fresh Salad Bar
DESSERT	Jam Sponge & Custard Fresh Fruit Basket Yogurt	Orange Pudding & Cream Fresh Fruit Basket Yogurt	Jelly & Ice Cream Fresh Fruit Basket Yogurt	Apple Bakewell Tart Fresh Fruit Basket Yogurt	Strawoffee pie Fresh Fruit Basket Yogurt
AFTERNOON SNACK	Chocolate Crunch	Mini Pizza	Banana Cake	Hot Cheese & Tomato Roll	
SUPPER	Chicken Kiev Corn on the Cob Potatoes	Fish Fingers Chips Spaghetti Hoops	Lasagne Tossed Salad Roasted New Potatoes	BBQ Chicken Thighs Roasted New Potatoes Vegetables	

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