

MENU	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST					Cooked Breakfast
MORNING SNACK	Fresh Fruit	Ginger Shortbreads	Fresh Fruit	Chocolate Crunch	Fresh Fruit
LUNCH	Sausages & Onions Quorn Sausages & Onions Mashed Potatoes Jacket Potatoes Carrots Mixed Vegetables Fresh Salad Bar Egg Mayo	Meatballs in a Tangy Tomato sauce Vegetables, Lentil in a Tangy Tomato sauce Spaghetti Jacket Potato Sliced Green Beans Roasted Tomatoes Fresh Salad Bar Sliced Cheese	Sliced Bacon Macaroni Cheese Roast Potatoes Jacket Potato Cabbage Crushed Swede Fresh Salad Bar Feta & Olive	Pork & Apple Pie Vegetables & Bean Pie Minted New Potatoes Jacket Potato Peas Sweetcorn Fresh Salad Bar Coronation Chicken	Breaded Cod Cheese & Tomato Pizza Chips Jacket Potatoes Peas Baked Beans Fresh Salad Bar
DESSERT	Rice Pudding & Jam Fresh Fruit Basket Yoghurt	Pineapple Upside Down pudding & Custard Fresh Fruit Basket Yogurt	Pear Tart & Cream Fresh Fruit Basket Yogurt	Lemon Sponge & Custard Fresh Fruit Basket Yogurt	Sticky Toffee Pudding & Cream Fresh Fruit Basket Yogurt
AFTERNOON SNACK	Apple Butterfly Cakes	Cheese & Tomato Pizza	Chocolate Krispie Cake	Cheese Turnovers	
SUPPER	Shepherd's Pie Vegetables	Beef Burgers (Homemade) Pitta bread Tossed salad	Gammon Steak Eggs Chips	Minced Beef Fajitas Sweet potato Wedges Corn on the Cob	

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