










WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Quorn™ burger with chips	 Italian pasta bolognese	Roast chicken with creamy mash potato & gravy	Chicken Wrap Vegetable rice	Crispy battered fish & chunky chips
VEGETARIAN MAIN DISH	 Tomato & roasted vegetable pasta	  Vegetarian bolognese	 Quorn™ fillet with roast potatoes & gravy	Quorn fillet wrap Vegetable rice	 Quorn™ nuggets with chunky chips
ACCOMPANIMENTS 	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Seasonal vegetables Salad bar	Peas & baked beans Salad bar
DESSERTS	Zesty lemon muffin	 Fruit sponge & custard	Oaty jam squares	Chocolate sponge Chocolate sauce	Ice cream
FRESH FRUIT OR YOGHURT	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



MENU

Eating all your fruit & veg will help you grow **BIG** and **STRONG** (like me!)



KEY



- 1 OF YOUR 5 A DAY



- MEAT-FREE MONDAY



- CHEF'S CHOICE



- PLANT-BASED (VEGAN)

Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.