







MENU - WEEK A

For w/c 1st & 22nd Sept, 13th Oct



Fresh
Start



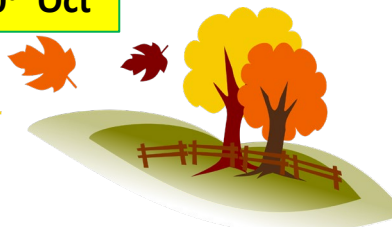
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Caribbean style curry and rice (VG)	Pepperoni pasta	Roast chicken, roast potatoes and Yorkshire pudding	Pork kofta and rainbow rice	Fish fingers and chips
 Cheese & tomato pizza (V)	Savoury muffins and new potatoes (V)	Butternut & five bean roast (VG)	Quesadillas (V)	Fishless fingers and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt with a choice of toppings (V)	Ginger snap cookie (VG)	Jelly (VG)	Summer fruit sponge (V)	A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All of our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.







MENU - WEEK B

For w/c 8th & 29th Sept, 20th Oct



Fresh
Start



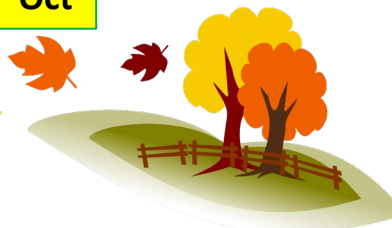
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Summer ready risotto (VG)	Sticky BBQ chicken and coconut rice	Toad in the hole and roast potatoes	Meatballs (pork & beef) with spaghetti	Breaded fish and chips
 Cheese & tomato pizza (V)	Macaroni cheese (V)	Vegetarian toad in the hole with roast potatoes (V)	Vegetable korma with rice (VG)	Vegan pot pie (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt with a choice of toppings (V)	Banana bread cookie (VG)	Jelly (VG)	Pear and honey cake (V)	A selection of home baking (V)

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MENU - WEEK C

For w/c 15th Sept, 6th Oct



Fresh
Start



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Garlicky vegetable noodles (VG)	Ham & cheese pinwheels with new potatoes	Roast Chicken, Yorkshire pudding with roast potatoes	Beef bolognese pasta bake	Breaded fish and chips
 Cheese & tomato pizza (V)	Veggie meatballs and spaghetti (VG)	Vegan mince cobbler (VG)	Sweet potato falafel and cous cous (VG)	Veggie sausage and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt with a choice of toppings (V)	Marble cookie (VG)	Cheese and crackers (V)	Carrot cake tray bake (V)	A selection of home baking (V)

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