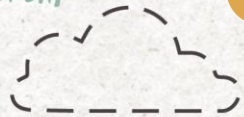








5 A DAY 5 A DAY - 1 OF YOUR 5 A DAY

  - CHEF'S CHOICE



BE A HIGH-FLYER.  
A HEALTHY SCHOOL LUNCH SUPPORTS YOUR LEARNING



WEEK 2	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN DISH</b>	Pizza selection with baked potato wedges	Traditional cottage pie & Crusty bread	Turkey or Gammon, mashed & roast potatoes	Spaghetti Bolognese & Garlic bread	Fish and chips
<b>VEGETARIAN MAIN DISH</b>	Chickpea & vegetable curry with 50/50 rice & Naan bread  	Creamy butternut squash pasta with crusty bread	Vegetable cobbler, mashed & roast potatoes	Vegetarian meatballs & pasta 	Cheese and bean bake
<b>ACCOMPANIMENTS</b> 	Corn on the cob & broccoli or Salad	Peas & Cauliflower or Salad	Green beans & Cabbage or Salad	Sweetcorn & broccoli or Salad	Peas & Baked beans or Salad
<b>GRAB AND GO</b>	Jacket potato, assorted filling Pasta king Panini selection	Jacket potato, assorted filling Pasta king Chicken burger	Jacket potato, assorted filling Pasta king Selection of pizzas	Jacket potato, assorted filling Pasta king Chicken & Rice wrap	Jacket potato, assorted filling Pasta king Chicken & chip kebab or pizza
<b>DESSERT</b>	Apple crumble  Selection of home bakes Fruit or fruit pot	Marble sponge Selection of home bakes Fruit or fruit pot	Lemon drizzle cake Selection of home bakes Fruit or fruit pot	Peach cobbler  Selection of home bakes Fruit or fruit pot	Gooley chocolate brownie Selection of home bakes Fruit or fruit pot

**\*Allergens and intolerances\*** All our food is lovingly hand crafted and prepared on site daily. We have an allergy procedure in place, so please 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 them.



# MENU