







WEEK 3	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN DISH	Quorn lasagne with garlic bread	Beef burger with baked potato wedges	Roast turkey or gammon with mashed and roast potatoes	Chicken and tomato bake with crusty bread	Fish and chips
VEGETARIAN MAIN DISH	Vegetable tikka masala With 50/50 rice and naan bread 	Marinated Quorn™ pitta with baked potato wedges	Vegan sausage with mashed and roast potatoes	Vegetable and bean chilli with 50/50 rice 	Quorn nuggets™ & chips 
ACCOMPANIMENTS 	Peas & broccoli or Salad	Roasted Vegetables or Salad	Green beans and cabbage or Salad	Corn on the cob & carrots or Salad	Peas & baked beans or Salad
LUNCH BOX	Pasta king Jacket potato & filling Panini	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
DESSERT	Sticky toffee pudding with custard Assorted home bakes Fruit or fruit pot	Saucy chocolate and orange pudding with custard Assorted home bakes Fruit or fruit pot yoghurt	Lemon drizzle cake Assorted home bakes Fruit or fruit pot yoghurt	Fruit crumble & custard Assorted home bakes Fruit or fruit pot yoghurt	Steamed syrup sponge & Custard Assorted home bakes Fruit or fruit pot yoghurt

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.



- CHEF'S CHOICE



- 1 OF YOUR 5 A DAY



MENU



WATT'S
FOR LUNCH?
FUEL YOUR DAY WITH A
HEALTHY SCHOOL LUNCH



- CHEF'S CHOICE



- 1 OF YOUR 5 A DAY



MENU