

Week 1 WEEK COMMENCING: 22ND APR / 13TH MAY / 10TH JUNE / 1ST JULY / 2ND SEPT / 23RD SEPT / 14TH OCT

MONDAY

Chicken Sausage & Herby Wedges with Gravy

Margherita Pizza

Nut-Free Pesto Pasta

Ham Half Baguette

Sweetcorn Peas

Fruit Flapjack

TUESDAY

BBQ Beef Burrito

Cheese & Onion Puff

Jacket Potato & Cheese

Egg Sandwich

Green Beans Mixed Salad

Orange Jelly with Mandarins

WEDNESDAY

Roasted Loin of Pork with Roasted Potatoes

Macaroni Cheese

Jacket Potato & Baked Beans

Cheese Wrap

Carrots Broccoli

Frozen Strawberry Yoghurt

THURSDAY

Meat Feast or Margherita Pizza

Honey & Ginger Soya Strips with Rice

Egg Salad Wrap

Ham Sandwich

Roasted Mediterranean Vegetables Sweetcorn

Pear and Chocolate Sponge

FRIDAY

Fish Fingers with Chips

Cheese & Broccoli Flan

Jacket Potato & Tuna

Tuna Wrap

Peas Baked Beans

Pancakes with Toppings

Week 2

WEEK COMMENCING: 29TH APRIL / 20TH MAY / 17TH JUNE / 8TH JULY / 9TH SEPT / 21ST OCT / 28TH OCT

MONDAY

Margherita Pizza

Quorn Sausage in a Half Baguette

Jacket Potato & Coleslaw

Ham Half Baguette

Mexican Corn Green Beans

Peach Upside-Down Cake

TUESDAY

Beef Pasta Bolognese

Cheese & Leek Pasty

Tuna Niçoise Salad

Egg Sandwich

Vegetable Medley

Chocolate Tiffin

WEDNESDAY

Roasted Chicken Breast with Roasted Potatoes

Macaroni Cheese

Jacket Potato & Baked Beans

Cheese Wrap

Carrots Broccoli

Strawberry Jelly with Peaches

THURSDAY

BBQ Chicken or Margherita Pizza

Vegetable Chow Mein

Salmon & Broccoli Penne Pasta

Ham Sandwich

Sweetcorn Cauliflower

Frozen Toffee Yoghurt

FRIDAY

Fish Fingers with Chips

Quorn Paella

Jacket Potato & Cheese

Tuna Wrap

Peas Baked Beans

Vanilla Ice-Cream

The Guide to Goodness



Many of our homemade desserts contain at least 50% fruit!



The fish we serve is from well-managed and sustainable fisheries.



Over 75% of our dishes are made fresh on site today from fresh ingredients.



We use wholegrain flour and serve wholemeal bread.



Where possible we use ingredients sourced from local producers.