



WEEKLY MENU

Week 1 commencing
2nd September 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	INSET DAY	INSET DAY	Pasta Bolognaise	Thyme Roasted Chicken Thigh With Sage & Onion Stuffing & Gravy	Breaded Pollock Fish Fingers Mild Chilli White Fish
MEAT FREE			Vegetable Bolognaise	Mild Harissa Lentil Loaf	Feta Spinach & Tomato Tart
ON THE SIDE			Pasta Broccoli Florets Garlic Bread	Roasted Potatoes Carrots and Peas Cauliflower Cheese	Chunky Chips, Peas, Baked Beans
EVERYDAY EXTRAS			Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
DESSERT			Chocolate Chip Sponge, with Chocolate Sauce Fruit and Yoghurt	Flavoured Mousse Fruit and Yoghurt	Raspberry Seeded Flapjack Fruit and Yoghurt
SALAD BAR	Daily Protein Specials See Chalkboard Cucumber, Tomato, Carrot, Sweetcorn, Fresh Bread, Mixed Leaves and Chef's Daily Salads				

Please see a member of catering team regarding any dietary/allergy requirements





WEEKLY MENU

Week 2 commencing
9TH September 24

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Chicken Stew & Dumplings	Chefs Handcrafted Pork Sausage Roll	Classic Crispy Crumbed Topped Macaroni Cheese	Honey Roasted Gammon with Sage Stuffing	Battered Fish Fillets Fish Fingers
MEAT FREE	Vegetable Stew & Dumplings	Chefs Handcrafted Vegan Sausage Roll	Tomato & Basil Macaroni	Roast Pepper and Haloumi with Sage Stuffing	Cheese Omelette
ON THE SIDE	Turmeric Rice Peas, Braised Cabbage Crusty Bread	Garlic & Rosemary New Potatoes Broccoli Florets	Mediterranean Vegetable Medley and Garlic Slice	Roasted Potatoes Broccoli Cheese Honey Carrots	Skin on Fries, Peas, Baked Beans, Mushy Peas, Fresh Lemon and Tartare Sauce
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Iced Vanilla Cake Fruit and Yoghurt	Apple & Blackberry Crumble with Custard Fruit and Yoghurt	Chocolate Puddle Pudding Fruit and Yoghurt	Ice Cream Fruit and Yoghurt	Lemon Curd & Coconut Sponge with Custard Fruit and Yoghurt
SALAD BAR	Daily Protein Specials See Chalkboard Cucumber, Tomato, Carrot, Sweetcorn, Fresh Bread, Mixed Leaves and Chef's Daily Salads				

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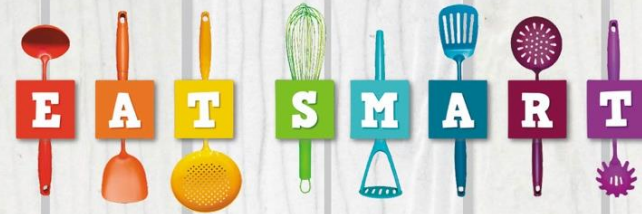
WEEKLY MENU

Week 3 commencing
16th September 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Linguine Bolognese	Shortcrust Chicken & Leek Pie	Pork & Peppers in a Black Bean Sauce	Pepperoni Pizza or Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegetable Bolognese	Courgette Milanese Fritters, with Sweetcorn Relish	Roasted Jackfruit and Vegetables in a Black Bean Sauce	Cheese, Cherry Tomato, & Roquette Pizza
ON THE SIDE	Peas and Sweetcorn Medley Roasted Potatoes, Gravy	Chefs Garlic Focaccia Sliced Carrots Vegetarian Parmesan	Diced Potatoes Gravy, Broccoli Florets	Sweet Chilli Noodles Sliced Green Beans Prawn Crackers	Fries, Sweetcorn Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Marble Sponge with Custard Fruit and Yoghurt	Lemon Drizzle Cake Fruit and Yoghurt	Frozen Yoghurt Fruit and Yoghurt	Apple & Syrup Sponge with Custard Fruit and Yoghurt	Chocolate Rice Krispy Crunch Fruit and Yoghurt
SALAD BAR	Daily Protein Specials See Chalkboard Cucumber, Tomato, Carrot, Sweetcorn, Fresh Bread, Mixed Leaves and Chef's Daily Salads				

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WEEKLY MENU

Week 4 commencing
23rd September 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Mild Pork Keema	Chicken, Spinach & Tomato Basil Pasta	Minced Beef Cottage Pie topped with Herbed Potato	Thyme Roasted Chicken With Sage & Onion Stuffing & Gravy	Breaded Pollock Fish Fingers Mild Chilli White Fish
MEAT FREE	Chickpea & Spinach Curry	Red Pepper & Tomato Basil Pasta	Vegetable Cottage Pie topped with Herbed Potato	Mild Harissa Lentil Loaf	Feta Spinach & Tomato Tart
ON THE SIDE	Seasoned Rice, Flat Bread, Sour Cream Dip, Sweetcorn	Selection of Green Vegetables and Garlic Bread	Broccoli Florets Roasted Butternut	Roasted Potatoes Carrots and Peas Cauliflower Cheese	Chunky Chips, Peas, Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
DESSERT	Iced Sponge Cake Fruit and Yoghurt	Apple Pie & Custard Fruit and Yoghurt	Chocolate Chip Sponge with Chocolate Sauce Fruit and Yoghurt	Flavoured Mousse Fruit and Yoghurt	Raspberry Seeded Flapjack Fruit and Yoghurt
SALAD BAR	Daily Protein Specials See Chalkboard Cucumber, Tomato, Carrot, Sweetcorn, Fresh Bread, Mixed Leaves and Chef's Daily Salads				

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WEEKLY MENU

Week 5 commencing
30th September 24

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Chicken Stew & Dumplings	Chefs Handcrafted Pork Sausage Roll	Classic Crispy Crumbed Topped Macaroni Cheese	Honey Roasted Gammon with Sage & Onion Stuffing	Battered Fish Fillets Fish Fingers
MEAT FREE	Vegetable Stew & Dumplings	Chefs Handcrafted Vegan Sausage Roll	Tomato & Basil Macaroni	Roast Pepper and Haloumi with Sage Stuffing	Cheese Omelette
ON THE SIDE	Turmeric Rice Peas, Braised Cabbage Crusty Bread	Garlic & Rosemary New Potatoes Broccoli Florets	Mediterranean Vegetable Medley and Garlic Slice	Roasted Potatoes Broccoli Cheese Honey Carrots	Skin on Fries, Peas, Baked Beans, Mushy Peas, Fresh Lemon and Tartare Sauce
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Iced Vanilla Cake Fruit and Yoghurt	Apple & Blackberry Crumble with Custard Fruit and Yoghurt	Chocolate Puddle Pudding Fruit and Yoghurt	Strawberry Ice Cream Fruit and Yoghurt	Lemon Curd & Coconut Sponge with Custard Fruit and Yoghurt
SALAD BAR	Daily Protein Specials See Chalkboard Cucumber, Tomato, Carrot, Sweetcorn, Fresh Bread, Mixed Leaves and Chef's Daily Salads				

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WEEKLY MENU

Week 6 commencing
7th October 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Linguine Bolognese	Shortcrust Chicken & Leek Pie	Pork & Peppers in a Black Bean Sauce	Pepperoni Pizza or Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegetable Bolognese	Courgette Milanese Fritters with Sweetcorn Relish	Roasted Jackfruit and Vegetables in a Black Bean Sauce	Cheese, Cherry Tomato, & Roquette Pizza
ON THE SIDE	Peas and Sweetcorn Medley Roasted Potatoes, Gravy	Chefs Garlic Focaccia Sliced Carrots Vegetarian Parmesan	Diced Potatoes Gravy, Broccoli Florets	Sweet Chilli Noodles Sliced Green Beans Prawn Crackers	Fries, Sweetcorn, Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Marble Sponge with Custard Fruit and Yoghurt	Lemon Drizzle Cake Fruit and Yoghurt	Frozen Yoghurt Fruit and Yoghurt	Apple & Syrup Sponge with Custard Fruit and Yoghurt	Chocolate Rice Krispy Crunch Fruit and Yoghurt
SALAD BAR	Daily Protein Specials See Chalkboard Cucumber, Tomato, Carrot, Sweetcorn, Fresh Bread, Mixed Leaves and Chef's Daily Salads				

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WEEKLY MENU

Week 7 Commencing
14th October

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Sausage Casserole	Chicken & Broccoli Lasagne	Beef Chilli	Roasted Leg of Pork with Crackling, Stuffing & Apple Sauce	Beef Burger
MEAT FREE	Vegetable Sausage Casserole	Goats Cheese & Spinach Lasagne	Non Carne Carne	Roasted Tofu & Butternut pie	Vegetable Burger
ON THE SIDE	Seasoned Rice Carrots & Corn	Selection of Green Vegetables and Garlic Bread	Mexican Cous Cous Carrots & Beans Taco	Roasted Potatoes Cauliflower Cheese Carrots and Peas	Fries, Sweetcorn, Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Waffles with Sauce Fruit and Yoghurt	Doughnut Fruit and Yoghurt	Butterscotch Tart with Custard Fruit and Yoghurt	Pineapple Cake with Custard Fruit and Yoghurt	Selection of Desserts Fruit and Yoghurt
SALAD BAR	Daily Protein Specials See Chalkboard Cucumber, Tomato, Carrot, Sweetcorn, Fresh Bread, Mixed Leaves and Chef's Daily Salads				

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