

## WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	VEGETABLE BOLOGNESE WITH SPAGHETTI (G/W)	DF MARGHERITA PIZZA (G/O, W)	ROOT VEGETABLE CASSEROLE	CARIBBEAN VEGETABLE CURRY & RICE (CE*, G/B*, O*, R, W*)	VEGAN NUGGETS WITH CHIPS (W)
<b>SIDES</b>	GREEN SALAD	SEASONED POTATO WEDGES & BAKED BEANS (G/W)	RUSTIC ROAST POTATOES & MEDLEY OF SEASONAL VEGETABLES S	GREEN BEANS & CAULIFLOWER	BEANS OR PEAS
<b>PUD</b>	ALLERGY FREE CHEF'S CAKE	ALLERGY FREE CHEF'S CAKE	FRUIT POT	FRUIT JELLY	VANILLA SHORTBREAD BISCUIT (G/W)
JACKET POTATO   DAILY SALAD BAR   FRESH FRUIT					

## THEME DAYS



## DATES

20TH JAN / 10TH FEB / 10TH  
MAR / 31ST MAR

## ALLERGENS

B – BARLEY      E – EGGS      MK – MILK      N – NUTS      R – RYE      SE – SESAME SEEDS  
 CE – CELERY      F – FISH      NO – MOLLUSCS      O – OATS      SO – SOYA      W – WHEAT  
 CR – CRUSTACEAN      L – LUPIN      NU – MUSTARD      P – PEANUTS      SU – SULPHUR      \* – MAY CONTAIN  
 V – VEGAN      S – SEASONAL VEG

## WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b> 	VEGETABLE BURGER & HOMEMADE POTATO WEDGES (SE*, G/W)	TOMATO & BASIL PASTA (CE, G/W)	THYME & GARLIC ROASTED QUORN (G/W)	VEGETABLE STIR FRY	DF MARGHERITA PIZZA (G/W)
<b>SIDES</b> 	BAKED BEANS OR VEGAN COLESLAW	GREEN SALAD	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES <b>S</b>	STIR FRIED GREENS <b>S</b>	BEANS OR PEAS
<b>PUD</b> 	ALLERGY FREE CHEF'S CAKE	ALLERGY FREE CHEF'S CAKE	FRUIT POT	VANILLA SHORTBREAD BISCUIT (G/W)	FRUIT JELLY
JACKET POTATO   DAILY SALAD BAR   FRESH FRUIT					

## THEME DAYS



## DATES

20TH JAN / 10TH FEB / 10TH  
MAR / 31ST MAR

## ALLERGENS

B = BARLEY      E = EGGS      MK = MILK      N = NUTS      R = RYE      SE = SESAME SEEDS  
 CE = CELERY      F = FISH      NO = MOLLUSCS      O = OATS      SO = SOYA      W = WHEAT  
 CR = CRUSTACEAN      L = LUPIN      NU = MUSTARD      P = PEANUTS      SU = SULPHUR      \* = MAY CONTAIN  
 V = VEGAN      S = SEASONAL VEG

## WEEKLY MENU

WEEK 1  
WEEK 2  
WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b> 	VEGETABLE & BEAN FAJITA (CE, MU, G/B*, O*, R*, W)	ROASTED VEGETABLE BOLOGNESE WITH PASTA (G/W)	ROASTED VEGETABLE FILO PARCEL & HOMEMADE TOMATO SAUCE (G/W)	ROASTED QUORN & VEGETABLES WITH TOMATO SAUCE & RICE (CE)	JACKET POTATO WITH DF CHEESE & BEANS
<b>SIDES</b> 	RICE & SWEETCORN	GREEN SALAD	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	SEASONAL VEGETABLES S	BEANS & PEAS
<b>PUD</b> 	CARAMEL APPLE CRUMBLE (G/W)	ALLERGY FREE CHEF'S CAKE	VANILLA SHORTBREAD BISCUIT (G/W)	FRUIT JELLY	ICED FRUIT LOLLY
JACKET POTATO   DAILY SALAD BAR   FRESH FRUIT					

## THEME DAYS



## DATES

20TH JAN / 10TH FEB / 10TH  
MAR / 31ST MAR

## ALLERGENS

B - BARLEY      E - EGGS      MK - MILK      N - NUTS      R - RYE      SE - SESAME SEEDS  
 CE - CELERY      F - FISH      NO - MOLLUSCS      O - OATS      SO - SOYA      W - WHEAT  
 CR - CRUSTACEAN      L - LUPIN      MU - MUSTARD      P - PEANUTS      SU - SULPHUR      \* - MAY CONTAIN  
 V - VEGAN      S - SEASONAL VEG