

Monday

Main Course

Chicken Tagine with
Couscous and Pitta 2 A H

Vegetable Pancake Roll 2 7

Baked Potato with
Savoury Mince 4 7

Sides

Herbed Potatoes 2

Charred Broccoli

Buttered Courgettes

Dessert

Fresh Fruit

Fruit Yogurt 7

Chocolate Sponge 2 4 7

Tuesday

Main Course

Shanghai Style
Meatballs 2 13 A H J

Sweet Potato ,Spinach
and Feta Frittata 2 4 7

Tomato and Basil
Pasta with Garlic Bread 2 7 A

Sides

Tagliatelle 4 7

Baked Beans

Peas

Dessert

Fresh Fruit

Fruit Yogurt 7

Seeded Flapjack 2 4 7

Wednesday

Main Course

Roast Chicken served
with Yorkshire Pudding 2 4 7

Three Bean Chili H 13 8 7

Special Omelette 4 7

Sides

Roast Potatoes

Carrot Batons 2 7

Hispi Cabbage 7

Dessert

Fresh Fruit

Fruit Yogurt 7

Apple Cake with
Mascarpone 2 4 7

Thursday

Main Course

Chorizo Hash Topped
with Poached Egg H J

Creamy Halloumi and
Tomato Curry 7 A H

Mango Chutney and
Cheese Rarebit 2 7

Sides

Boiled Rice

Mix Vegetables

Green Beans

Dessert

Fresh Fruit

Fruit Yogurt 7

Coconut Layer Cake 2 4 7

Friday

Main Course

Smoked Haddock
Kedgerree 5 4 H

Bonbay Potato Fishcake 5 14

Instant Noodles 2

Sides

Oven Chips

Mushy Peas

Baked Beans

Dessert

Fresh Fruit

Fruit Yogurt 7

Choux Bun 2 4 7

KEY: V = Vegetarian VG = Vegan GF = Gluten Free DF = Dairy Free

Available every day: Jacket Potato, Salad Bar, Packed Lunch (must be pre-ordered), Fresh Fruit & Yoghurt

ALLERGENS (using FSA codes): Celery¹, Cereals (Gluten)², Eggs⁴, Fish⁵, Milk⁷, Mustard⁹, Nuts¹⁰, Peanuts¹¹, Sesame Seeds¹², Soya¹³, Sulphites¹⁴

INTOLLERANCES: Tomato Products⁴, Capiscum Products⁹, Soft Fruit Products⁵, Beef⁶, Aubergine⁵, Apple⁶, Oranges⁶, Onion⁴, Pork⁴

Please be aware we use all types of feeds in our kitchens. We have eliminated Palm Oil ingredients where currently possible. Substitute menus are available but may be an additional charge.