

# WEEKLY MENU

WEEK 1  
WEEK 2



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	<b>VEGETABLE &amp; QUORN FLATBREAD</b> (G/B*, O*, R*, W)	<b>CHICKEN KATSU &amp; STEAMED RICE</b> (E, G/W)	<b>TOMATO &amp; OLIVE ARRABIATTA</b> (G/W)	<b>ROAST BEEF &amp; GRAVY</b>	<b>BATTERED FISH &amp; CHIPS</b> (F, G/W)
<b>VEGGIE</b>	<b>MOROCCAN MEATBALLS IN TOMATO SAUCE</b> (G/B*, O*, R*, W)	<b>QUORN FILLET KATSU &amp; STEAMED RICE</b> (E, G/W)	<b>ROASTED VEGETABLE LASAGNE</b> (E*, MK, G/W)	<b>SUMMER VEGETABLE TART</b> (G/O, W)	<b>CHICKPEA &amp; VEGETABLE SAMOSA</b> (CE*, MU*, SE*, SO, G/W)
<b>SIDES</b>	<b>COUS COUS WITH CARROTS &amp; GREEN BEANS</b> (MU*, SO*, G/W) <b>S</b>	<b>STIR FRIED GREENS</b>	<b>GARLIC BREAD &amp; GREEN SALAD</b> (MK*, SO*, G/W) <b>S</b>	<b>RUSTIC ROAST POTATOES WITH BROCCOLI &amp; PEAS</b>	<b>BEANS OR PEAS</b> <b>S</b>
<b>PUD</b>	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>TROPICAL SMOOTHIE</b> (MK)	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>CHOCOLATE ORANGE MARBLE CAKE</b> (E, MK, SO*, G/W)	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

## THEME DAYS



## DATES

21<sup>ST</sup> APRIL / 19<sup>TH</sup> MAY / 23<sup>RD</sup> JUNE / 21<sup>ST</sup> JULY

## ALLERGENS

CE = CELERY    F = FISH    G/O = OATS    L = LUPIN    MU = MUSTARD    SO = SOYA    \* = MAY CONTAIN  
 CR = CRUSTACEAN    G = GLUTEN    G/R = RYE    MK = MILK    N = NUTS    SU = SULPHUR    V = VEGAN  
 E = EGGS    G/B = BARLEY    G/W = WHEAT    MO = MOLLUSCS    P = PEANUTS    SE = SESAME SEEDS    S = SEASONAL VEG



# WEEKLY MENU

WEEK 1  
WEEK 2



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	<b>VEGETABLE &amp; LENTIL BOLOGNESE WITH PASTA</b> (G/B*, W)	<b>BEEF &amp; MIXED BEAN CHILLI CON CARNE</b>	<b>SANDWICH OF CHOICE</b> V	<b>CHICKEN NOODLES</b> (E, SO, G/W)	<b>FISH PAELLA</b> (CE, F, MU)
<b>VEGGIE</b>	<b>TOMATO &amp; BASIL GNOCCHI</b> (CE, E*, MK*, MU*, SO*, G/W)	<b>QUORN &amp; MIXED BEAN CHILLI CON CARNE</b> (E, G/B)	<b>JACKET POTATO WITH A CHOICE OF FILINGS</b> V	<b>VEGETABLE NOODLES</b> (E, SO, G/W)	<b>MIXED BEAN &amp; VEGETABLE PAELLA</b> (CE)
<b>SIDES</b>	<b>GARLIC BREAD &amp; GREEN SALAD</b> (MK*, SO*, G/W) S	<b>STEAMED RICE WITH SWEETCORN &amp; BROCCOLI</b> S	<b>GREEN SALAD &amp; COLESLAW</b> (E) S	<b>STRI FRIED GREENS</b>	<b>GREEN BEANS &amp; SWEETCORN</b> S
<b>PUD</b>	<b>CHOCOLATE &amp; BEETROOT BROWNIE</b> (E, MK, SO, G/B*, W)	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>FRUIT YOGHURT</b> (MK)	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>ICE CREAM</b> (MK)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

## THEME DAYS



## DATES

28TH APRIL / 2<sup>ND</sup> JUNE / 30<sup>TH</sup> JUNE

## ALLERGENS

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# WEEKLY MENU

WEEK 3  
WEEK 4



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	<b>VEGGIE SUPREME PIZZA</b> (MK, G/W)	<b>CHICKEN &amp; CHORIZO GUMBO</b>	<b>BUTTERNUT SQUASH &amp; SPINACH TARKHA DAHL</b> (CE, G/B*, O*, R*, W*)	<b>BEEF JAMBALAYA</b>	<b>TOMATO &amp; LENTIL SOUP</b> (CE, G/B*, W*)
<b>VEGGIE</b>	<b>MARGHERITA PIZAA</b> (MK, G/W)	<b>CHICKPEA GUMBO</b> <b>V</b>	<b>SWEET POTATO, CHICKPEA &amp; COCONUT CURRY</b> (CE, G/B*, O*, R*, W*) <b>V</b>	<b>BEAN JAMBALAYA</b> <b>V</b>	<b>LEEK &amp; POTATO SOUP</b> (CE)
<b>SIDES</b>	<b>HOMEMADE POTATO WEDGES &amp; COLESLAW</b> (E)	<b>NEW POTATOES WITH BROCCOLI &amp; SWEETCORN</b> <b>S</b>	<b>STEAMED RICE WITH CARROTS &amp; PEAS</b> <b>S</b>	<b>BROCCOLI &amp; SWEETCORN</b> <b>S</b>	
<b>PUD</b>	<b>FRUIT JELLY</b>	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>SPICED BANANA CAKE &amp; TOFFEE SAUCE</b> (E, MK, SO*, G/W)	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>VANILLA SHORTBREAD</b> (G/W)
<b>JACKET POTATO   DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT   SELECTION OF COLD DESSERT POTS</b>					

## THEME DAYS

**TIME TO BAKE**

Time to Bake

**MAY 2025**

**WORLD MUSIC DAY**

**JUNE 2025**

**WIMBLEDON**

**JULY 2025**

**SUMMER TIME**

# SUMMER

Olive

## DATES

6<sup>HT</sup> MAY / 9<sup>TH</sup> JUNE / 30<sup>TH</sup> JUNE

## ALLERGENS

- |                 |              |             |               |              |                   |                         |
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# WEEKLY MENU

WEEK 3  
WEEK 4



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	<b>MIXED BEAN ENCHILADA PIE</b> (CE, MK, MU, G/B*, O*, R*, W)	<b>BEEF TAGINE &amp; COUS COUS</b> (CE, MU*, SO*, G/B*, O*, R*, W)	<b>SUMMER VEGETABLE QUICHE WITH NUT FREE PESTO</b> (E, MK, G/W)	<b>CHEESY CHICKEN &amp; BROCCOLI PASTA</b> (CE, MK, G/W)	<b>SALMON FISHCAKE &amp; CHIPS</b> (F, G/W)
<b>VEGGIE</b>	<b>VEGGIE QUORN FAJITAS</b> (CE, E, MU, G/B, O*, R*, W)	<b>CHICKPEA &amp; VEGETABLE TAGINE WITH COUS COUS</b> (CE, MU*, SO*, G/B*, O*, R*, W) <b>V</b>	<b>SPINACH &amp; LENTIL STRUDEL</b> (CE, G/B*, W) <b>V</b>	<b>CHERRY TOMATO &amp; SPINACH PASTA</b> (CE, G/W) <b>V</b>	<b>VEGGIE SAUSAGE ROLL &amp; CHIPS</b> (MK*, SO, G/B, W)
<b>SIDES</b>	<b>SPICY RICE &amp; GREEN SALAD</b> <b>S</b>	<b>BROCCOLI &amp; PEAS</b> <b>S</b>	<b>NEW POTATOES WITH SEASONAL VEGETABLES</b> <b>S</b>	<b>GARLIC BREAD &amp; GREEN SALAD</b> (MK*, SO*, G/W) <b>S</b>	<b>BEANS OR PEAS</b> <b>S</b>
<b>PUD</b>	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>FRUIT JELLY</b>	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)	<b>SUMMER FRUIT CRUMBLE</b> (G/B*, O, W)	<b>CHEESE &amp; CRACKERS</b> (MK, G/B*, W)

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

## THEME DAYS

**TIME TO BAKE**

Time to Bake

MAY 2025

**WORLD MUSIC DAY**

JUNE 2025

**WIMBLEDON**

JULY 2025

**SUMMER TIME**

# SUMMER

## DATES

12TH MAY / 16TH JUNE / 14TH JULY

## ALLERGENS

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