

WEEKLY MENU

WEEK 1
WEEK 2



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



Jerk Vegetable Curry
(CE, G/B*, O*, R*, W*)

V

**Chicken Kebab with
Pitta**
(G/W)

**Vegetable & Bean
Casserole**
(CE, G/B*, W*)

V

**Beef & Lentil Keema
Curry**
(G/B*, O*, R*, W*)

**Fish Fingers or Salmon
Fishcake & Chips**
(F, G/B*, W)

VEGGIE



**Sweet Potato,
Chickpea & Coconut
Curry**
(CE, G/B, O, R, W)

V

**Vegetable Kebab with
Pitta**
(G/W)

V

**Roasted Root Vegetable Pie
& Gravy**
(CE, G/W)

V

Vegetable & Lentil Keema
(CE, G/B, O, R, W)

V

**Vegan Nuggets &
Chips**
(G/W)

V

SIDES



**Rice & Peas with
Green Beans**
(CE)

**Homemade Potato
wedges & Green Salad**

**Rustic Roast Potatoes with
Roasted Carrots & Parsnips**

S

**Steamed Rice &
Green Beans**

**Baked Beans &
Peas**

PASTA & JACKET



**Vegan Roasted
Vegetable Pasta**
(G/W)

Jacket Potato & Salad

**Tomato & Basil
Pasta**
(CE, G/W)

Jacket Potato & Salad

Mac & Cheese
(MK, G/W)

PUD



**Banana Cake &
Custard**
(E, MK, SO*, G/W)

Cheese & Crackers
(MK, G/B*, W)

**Apple Crumble &
Custard**
(MK, G/W)

Cheese & Crackers
(MK, G/B*, W)

Ice Cream
(MK)

Daily Salad Bar | Homemade Bread | Fresh Fruit

DATES

5 JAN / 2 FEB / 9 MAR

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG



WEEKLY MENU

WEEK 1
WEEK 2



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



Tomato & Basil Gnocchi
(CE, E*, MK, MU*, SO*,
G/W)

Mexican Chicken

Roasted Root Vegetable
Pie & Gravy
(CE, G/W)

V

Butter Chicken Curry
(G/B*, O*, R*, W*)

Battered Fish or Salmon
Fishcake & Chips
(F, G/B*, W)

VEGGIE



Roasted Squash & Root
Vegetable Lasagne
(E*, MK, G/W)

Mexican Quorn & Veggies
(CE, E, MU, G/B, O*, R*,
W*)

Vegetable & Bean
Casserole
(CE, G/B*, W*)

V

Chickpea & Vegetable
Masala
(CE, MK, MU*, G/B*, O*, R*,
W)

Margherita Pizza &
Chips
(MK, G/W)

SIDES



Garlic Bread & Green
Salad
(MK, SO*, G/W)

Steamed Rice & Green
Beans

Rustic Roast Potatoes with
Roasted Carrots & Parsnips

S

Steamed Rice & Green
Beans

Beans or Peas

PASTA & JACKET



Vegan Roasted
Vegetable Pasta
(G/W)

Jacket Potato & Salad

Tomato & Basil
Pasta
(CE, G/W)

Jacket Potato & Salad

Mac & Cheese
(MK, G/W)

PUD



Cheese & Crackers
(MK, G/B*, W)

Iced Vanilla Sponge
(E, MK, SO*, G/W)

Cheese & Crackers
(MK, G/B*, W)

Orange & Berry Cake
(E, MK, SO*, G/W)

Cheese & Crackers
(MK, G/B*, W)

Daily Salad Bar | Homemade Bread | Fresh Fruit



DATES

12 JAN / 9 FEB / 16 MAR

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WEEKLY MENU

WEEK 3
WEEK 4



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



BBQ Beans with Steamed Rice

V

Beef & Lentil Bolognese Pasta Bake
(MK, G/B*, W*)

Roasted Squash & Root Vegetable Lasagne
(E*, MK, G/W)

Homemade Chicken Sausage Roll & Gravy
(E, G/W)

Battered Fish or Salmon Fishcake & Chips
(F, G/B*, W)

VEGGIE



BBQ Glazed Quorn Wrap & Wedges
(E, G/W)

Mac & Cheese
(MK, G/W)

Creamy Pesto Pasta
(MK, G/W)

Homemade Roast Vegetable & Stuffing Roll
(G/W)

V

Veggie Sausage Roll & Chips
(MK*, SO, G/B*, O*, W)

SIDES



Carrots & Green Beans

S

Mixed Green Salad

Peas & Broccoli

Rustic Roast Potatoes with Roasted Carrots & Parsnips

S

Beans or Peas

PASTA & JACKET



Vegan Roasted Vegetable Pasta
(G/W)

Jacket Potato & Salad

Tomato & Basil Pasta
(CE, G/W)

Jacket Potato & Salad

Mac & Cheese
(MK, G/W)

PUD



Fruit Jelly

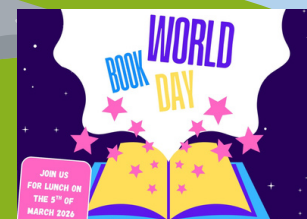
Cheese & Crackers
(MK, G/B*, W)

Lemon Drizzle Cake
(E, MK, SO*, SU, G/W)

Cheese & Crackers
(MK, G/B*, W)

Cinnamon Swirl
(G/W)

Daily Salad Bar | Homemade Bread | Fresh Fruit



DATES

119 JAN / 23 FEB /
23 MAR

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WEEKLY MENU

WEEK 3
WEEK 4



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



Butternut Squash &
Spinach Tarkha Dahl
(CE, G/B*, O*, R*, W*)



Beef Burger
(SE*, SO, SU, G/W)

Tomato & Mascarpone
Soup
(CE, MK)

Chicken Pie with Gravy
(MK, G/B, W)

Beef Sausage & Chips
(SO, SU, G/W)

VEGGIE



Quorn & Vegetable
Curry
(E)

Vegetable Burger
(SE*, G/W)



Roasted Butternut
Squash Soup
(CE)



Roasted Root
Vegetable Pie with
Gravy
(CE, G/W)

Vegan Nuggets & Chips
(G/W)



SIDES



Steamed Rice &
Green Beans

Homemade Potato
Wedges & Green Salad

Homemade Bread
(E*, MK, SO, G/W)

Homemade Potato
Wedges & Green Salad

Beans or Peas

PASTA & JACKET



Vegan Roasted
Vegetable Pasta
(G/W)

Jacket Potato & Salad

Tomato & Basil
Pasta
(CE, G/W)

Jacket Potato & Salad

Mac & Cheese
(MK, G/W)

PUD



Cheese & Crackers
(MK, G/B*, W)

Chocolate & Orange
Brownie
(E, MK, SO, G/B, W)

Cheese & Crackers
(MK, G/B*, W)

Chocolate Shortbread
Biscuit
(G/W)

Cheese & Crackers
(MK, G/B*, W)

Daily Salad Bar | Homemade Bread | Fresh Fruit



DATES

26 JAN / 2 MAR

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