

# WEEKLY MENU

 WEEK 1  
 WEEK 2  
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b>	SPAGHETTI BEEF BOLOGNESE (G/W)	PEPPERONI PIZZA (MK, G/W)	ROAST GAMMON	CARIBBEAN CHICKEN CURRY & RICE	FISH FINGERS & CHIPS (F, G/W)
<b>VEGGIE</b>	VEGETABLE BOLOGNESE WITH SPAGHETTI (G/W) V	MARGHERITA PIZZA (MK, G/W)	CHEESE & TOMATO PARCEL (E, MK, G/W)	CARIBBEAN VEGETABLE CURRY & RICE V	VEGAN NUGGETS & CHIPS (G/W) V
<b>SIDES</b>	GARLIC BREAD & GREEN SALAD (MK, SO*, G/W)	SEASONED POTATO WEDGES & BAKED BEANS (G/W)	RUSTIC ROAST POTATOES & MEDLEY OF SEASONAL VEGETABLES S	GREEN BEANS & CAULIFLOWER S	BEANS OR PEAS
<b>PUD</b>	CHOCOLATE CAKE & FRESH CREAM (E, MK, SO*, G/W)	ICED VANILLA SPONGE (E, MK, SO*, G/W)	HONEY & RAISIN FLAPJACK (G/B*, O, W*)	APPLE PIE & CUSTARD (MK, G/W)	CHOCOLATE CHIP COOKIE (E, MK, SO, G/W)
JACKET POTATO   DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT					

## THEME DAYS



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

## DATES





 6TH JAN / 27TH JAN / 24TH  
 FEB / 17TH MAR

## 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    NO = NOLLUSCS    P = PEANUTS    SE = SESAME SEEDS    S = SEASONAL VEG

# WEEKLY MENU

 WEEK 1  
 WEEK 2  
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b> 	BBQ CHICKEN	PORK SAUSAGE & NEW POTATOES WITH GRAVY (CE, SU, G/W)	CHILLI CON CARNE & JACKET POTATO	CHICKEN CURRY	BATTERED FISH & CHIPS (F, G/W)
<b>VEGGIE</b> 	BBQ VEGETABLES (CE, G/B*, O*, R*, W*) V	VEGGIE SAUSAGE & NEW POTATOES WITH GRAVY (G/W) V	VEGETABLE CHILLI CON CARNE & JACKET POTATO V	VEGETABLE CURRY V	MARGHERITA PIZZA (MK, G/W)
<b>SIDES</b> 	RICE, SWEETCORN & PEPPERS	PEAS & BROCCOLI S	GREEN SALAD & COLESLAW (E)	STEAMED RICE & SEASONAL VEGETABLES S	BEANS OR PEAS
<b>PUD</b> 	FRUITS OF THE FOREST TRAYBAKE (E, MK, SO*, G/W)	LEMON DRIZZLE CAKE (E, MK, SO*, SU, G/W)	FRUIT JELLY	CHOCOLATE & ORANGE BROWNIE (E, MK, SO, G/W)	VANILLA SHORTBREAD BISCUIT (G/W)
JACKET POTATO   DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT					

## THEME DAYS



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

## DATES





 13TH JAN / 3RD FEB / 3RD  
 MAR / 24TH MAR

## 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 NO - NOLLUSCS P - PEANUTS SE - SESAME SEEDS S - SEASONAL VEG

# WEEKLY MENU

 WEEK 1  
 WEEK 2  
 WEEK 3


	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN</b> 	CHICKEN FAJITAS (G/W)	BEEF MEATBALL PASTA BAKE (MK, SO, SU, G/W)	ROAST CHICKEN & GRAVY	BEEF BURRITO WITH RICE (G/W)	FISH FINGERS & CHIPS (F, G/W)
<b>VEGGIE</b> 	VEGETABLE & BEAN FAJITA (CE, MU, G/B*, O*, R*, W) V	TOMATO & BASIL PASTA (CE, G/W) V	ROASTED VEGETABLE FILO PARCEL & HOMEMADE TOMATO SAUCE (G/W) V	MEXICAN BEAN WRAP WITH RICE (CE, G/W) V	VEGGIE SAUSAGE ROLL & CHIPS (MK*, SO, G/B, W)
<b>SIDES</b> 	RICE & SWEETCORN	GARLIC BREAD & GREEN SALAD (MK*, SO*, G/W)	RUSTIC ROAST POTATOES & SEASONAL VEGETABLES S	CHEF'S SALAD	BEANS OR PEAS
<b>PUD</b> 	CARAMEL APPLE CRUMBLE & CUSTARD (MK, G/W)	SYRUP SPONGE & CUSTARD (E, MK, SO*, G/W)	CHOCOLATE CHIP COOKIE (E, MK, SO, G/W)	RICE KRISPIE CAKE (E, MK, SO, G/B, W)	ICE CREAM (MK)
JACKET POTATO   DAILY SALAD BAR   HOMEMADE BREAD   FRESH FRUIT					

## THEME DAYS



## DATES

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

## ALLERGENS

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