

Menu

Week 1

Eat the Seasons

- SEASONALLY FRESH, PERFECTLY PICKED -



Look for this logo on the menu to try a yummy seasonal special!

mon

TUES

WED

THU

FRI

Mains

HAPPY TUMS



Peri-Peri Chicken with
Lemon and Herb Sauce
(G,Su,E,Ce)

Balance
Beef Cottage Pie
(G,So,Mk,Ce)

Roast Chicken Dinner With
Stuffing and Chicken Gravy
(G)

Quarter Pound Beef
Burger
in a Bun
(G,Se,Su)

Battered Fish Fillet (G,F)
or
Battered Sausage
(G,Su)
or

Veggie

MEAT FREE

Macaroni Cheese
(G,Mk)

Balance
Vegan Cottage Pie
(G,So,Mk,Ce)

Roasted Root Vegetable
Wellington with Stuffing
and Vegetable Gravy
(So,E,G)

Vegan Falafel Burger
in a Bun
(G,Se)

Vegan Homemade Pea
and Potato Samosa (G)

Veg

EXTRA GOOD



Salad
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Peas

Green Beans  
~~~

Root Vegetables

Fresh Tender Carrots

Mixed Tossed Salad
~~~

Fresh Broccoli



Garden Peas  
~~~

Baked Beans

Carbs

EXTRA FILLING



Wholemeal Rice



Roast
Potatoes

Paprika Roast New
potatoes

Oven Baked Chips

Dessert

SWEET TREAT



Yoghurt

Fruit

Yoghurt

Fruit

Yoghurt

Fruit

Yoghurt

Fruit



Yoghurt

Fruit

Jacket Potatoes, salad bar, cold desserts and fresh fruit available daily.

Dates

21th April, 12th
May, 2nd June 30th
June 21st July

Ce = Celery
Cr = Crustacean
E = Eggs

F = Fish
G = Cereals
containing Gluten

L = Lupin
Mk = Milk
Mo = Molluscs

Mu = Mustard
N = Nuts
P = Peanuts

Se = Sesame Seeds
So = Soya
Su = Sulphur Dioxide

SPINACH
April

NEW POTATOES
May

PEAS
June

STRAWBERRIES
July