

Menu

Week 3



THE FRESH LITTLE
ALL^{OT}MENT
SEASONALLY FRESH, PERFECTLY PICKED

Monday

Tuesday

Wednesday

Thursday

Friday

Mains

HAPPY TUMS

Mexican Chill
Chicken
(G)

BBQ Hot Dogs with
Crispy Onions
(G,So)

Roast Turkey with
Stuffing and Gravy
(G)

Classic Spaghetti
Bolognaise Served
with Garden Salad
(G)

Battered Fish Fillet
(G,F) or Salmon
Wholemeal Pasta
Bake (G,F,Mk)

Veggie

MEAT FREE

Chilli Con Veggie
(G)

Sticky BBQ Veggie
Hot Dog with Crispy
Onions
(G,E)

Vegan Cottage pie
(Ce,So)

Mediterranean
Vegetable Lasagne
with Garden Salad
(G,Mk)

Large Vegetable
Samosa
(G)

veg

EXTRA GOOD

Chopped Corn Salad

Sweetcorn

Steamed Green
Beans

Baby Carrots

Peas

Baked Beans

carbs

FUEL FOOD

Flour Tortilla (G)

Seasoned Wedges

Crunchy Roast
Potatoes

Garlic Bread
(G,So,Mk)

Chips

Wholegrain
Steamed Rice

Dessert

SOMETHING SWEET

Fresh Fruit Yoghurt
(Mk,So)

Fresh Fruit Yoghurt
(Mk,So)

Fresh Fruit Yoghurt
(Mk,So)

Fresh Fruit Yoghurt
(Mk,So)

Fresh Fruit Yoghurt
(Mk,So)

Jacket Potatoes, 'Allergen Free' Salad Bar, Cold Desserts and Fresh Fruit are available daily.

APRIL
NEW
POTATOES

MAY
BASIL

JUNE
BEETROOT

JULY
MINT

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

Dates

27/04/26 - 25/05/26-
22/06/26

Allergens: Please note the allergens shown within these menus are subject to change.

Ce = Celery

F = Fish

L = Lupin

Mu = Mustard

Se = Sesame Seeds

Cr = Crustacean

G = Cereals

Mk = Milk

N = Nuts

So = Soya

E = Eggs

containing Gluten

Mo = Molluscs

P = Peanuts

Su = Sulphur Dioxide