







# Week 1



Monday

Tuesday

Wednesday

Thursday

Meat Free Friday

Homemade Keema with rice 2

Homemade spicy
Vegetarian pasta 1,2,13

Baked Potato with baked beans or Cheese Savoury filling

Mash potato
Sweetcorn

Fresh Broccoli Florets

Fresh Seasonal Fruit

or fruit pots

Yoghurt

Homemade Chicken
Tikka Masala 9

Salmon fishcake with lemon wedge 5

Baked potato with baked beans

Wholegrain Rice

Seasoned Potato wedges

Medley of fresh vegetables or mushy

peas

Cocoa sponge with custard

Chicken and leek pie

Cheese 4 tomato quiche 4,7

Sandwich platter

Mash or roast potatoes

Medley of fresh vegetables

Homemade flapjack squares

Seasonal fruit
Yoghurt

Homemade shepherds pie

Oven baked fish fillet 5

Herby diced potatoes

Fresh seasonal vegetables

Chunky colesiaw

Zesty lemon sponge and Custard Seasonal fresh fruit Yoghurt Spicy lentil curry

Homemade cheese

and tomato pizza 4,7

Baked potato with tuna or beans

Thick cut oven baked chips

Garden peas

Seasonal fresh fruit Homemade rolled

oat biscuits

We serve a selection of north west locally sourced seasonal produce within our menu cycle. A freshly prepared salad bar, jacket potatoes, wholemeal bread, seasonal fruits and yoghurt are available to accompany meals daily. The allergens in each meal are highlighted in red where necessary.

- 1: Celery
- 2: Cereals containing gluten
- 3: Crustaceans
- 4: Eggs
- 5: Fish

- 6: Lupin
- 7: Milk

- 8: Molluscs
- 9: Mustard

- 10: Nuts
- 11: Peanuts
- 12: Sesame Seeds
- 13: **Soya**
- 14: Sulphur dioxide



# Week 2



### Monday

### Taco Tuesday

### Wednesday

#### Thursday

### Meat Free Friday

Hot → spicy chicken fajita wrap

Crispy Bubble Fish 5

Baked potato with tuna mayo

Homemade herby diced potato

Peas and beans

Homemade oat and raisin cookie 2

Fresh seasonal fruit

Yoghurt

Homemade Mexican beef taco 2

Spicy Chick pea and bean curry

Stuffed cheesy

jackets 7

Wholegrain savoury rice

Sweetcorn

Medley of vegetables

Homemade jam sponge and custard 7

Fresh seasonal fruit or melon slices

Toad in the Hole 47

Vegetarian quiche 4,7

Assorted sandwich

platter

Mashed potatoes

Fresh Cabbage and

Carrots

Fruit jelly and ice

cream 7

Fresh seasonal fruit or fruit salad pot

Yoghurt

Homemade chicken

wrap 2

Bean Pie 2

Cheesy omelette 47

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New potatoes

Fresh broccoli

Medley of vegetables

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Homemade chocolate

Seasonal fruit

Yoghurt

Fish finger bap with

side salad 25

Pizza 2

Baked potato 4

beans

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Thick cut oven

baked Chips

Garden peas

Salad

Viennese biscuits 2

Seasonal fresh fruit

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# Week 3



# Monday

### Meat Free Tuesday

### Wednesday

## Thursday

#### Friday

Homemade Chicken tikka masala

Fish Stars 5 Baked potato with

tuna mayo

Wholegrain rice Cajun wedges Sweetcorn and peas

Iced apple sponge and Custard 4,7 Fresh seasonal fruit

Yoghurt

Homemade Cheese → Onion Pie 2

Pasta Roma

Homemade sandwich

platter 2

Baked beans

Croquette Potatoes

Chunky colesiaw

Strawberry flapjack 2

Fresh seasonal fruit or melon slices

Yoghurt

Roast chicken 4 stuffing 2

Crispy Bubble fish 2.

Baked potato with savoury cheese filling 7

Creamed & roasted

potatoes

Fresh vegetable

Fruity mousse 7

Cheese & Crackers

Fresh seasonal fruit

medley

Yoghurt

Homemade meat pie 2

Egg mayonnaise wraps

with salad 4

Spicy Chilli Chicken

Wholegrain rice Medley of vegetables

Cake with custard 2

Fresh Seasonal fruit

Yoghurt

Gourmet Beef Burger bun

Cheese & Tomato

Pizza 2,7

Baked potato →

beans

Thick cut oven chips

Salad pots

Medley of vegetables

Crumbly fruit muffin

2,4,7

Seasonal fresh fruit

Yoghurt

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