



Weekly Menu 1

24th April, 22nd May & 26th June, 2017

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Red Choice	Minced Lamb Oven Roasted Potatoes Baton Carrots Garden Peas	Chicken Casserole with Herby Dumplings Baby Boiled Potatoes Sliced Green Beans Creamed Swede	Roast Chicken with Yorkshire Pudding Creamed Potatoes Sweetcorn Mixed Vegetables	Lasagne Homemade Garlic Bread Diced Carrots Broccoli	Bubble Coated Fish Fillet Oven Baked Chips Garden Peas Baked Beans
Cold Selection	Homemade Quiche Baked Jacket Potato	Cheese Wrap Baked Jacket Potato	Egg Sandwich Baked Jacket Potato	Cheese Savoury Wrap Baked Jacket Potato	Homemade Quiche Baked Jacket Potato
Green Choice	Macaroni Cheese (V) Oven Roasted Potatoes Baton Carrots Garden Peas	Cheese Omelette (V) Baby Boiled Potatoes Sliced Green Beans Creamed Swede	Baked Jacket Potato with Cheese (V), Tuna or Baked Beans (V)	Fish Cake in Natural Crumb Baby Boiled Potatoes Diced Carrots Broccoli	Cheese & Tomato Pizza (V) Oven Baked Chips Garden Peas Baked Beans
Desserts	Oaty Apple Crumble with Custard Sauce Cold Bar Fresh Fruit Salad	Chocolate & Pear Sponge with Custard Sauce Cold Bar Grape & Strawberry Pot	Festival Shortcake with Custard Sauce Cold Bar Melon Boat	Jam Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Creamy Rice Pudding served with Jam Sauce Cold Bar Fresh Fruit Platter



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt