



# Weekly Menu 2

1<sup>st</sup> May, 5<sup>th</sup> June & 3<sup>rd</sup> July, 2017

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Red Choice</b>	Mediterranean Lamb & Pasta Twirls Homemade Garlic Bread Sweetcorn Baton Carrots	Toad in the Hole Creamed Potatoes Mixed Vegetables Green Beans	Chicken Pie Baby Boiled Potatoes Diced Carrots Garden Peas	Roast Chicken with Sage & Onion Stuffing Creamed Potatoes Broccoli Creamed Swede	Tempura Battered Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Cold Selection</b>	Tuna & Cucumber Sandwich Baked Jacket Potato	Homemade Quiche Baked Jacket Potato	Cheese Sandwich Baked Jacket Potato	Tuna Wrap Baked Jacket Potato	Egg Mayonnaise Sandwich Baked Jacket Potato
<b>Green Choice</b>	Oven Baked Cheese Roll (V) Baked Potato Wedges Sweetcorn Baton Carrots	Margarita Pizza (V) Oven Roasted Potatoes Baked Beans	Fish Fillet Fingers Baby Boiled Potatoes Diced Carrots Garden Peas	Cheese & Vegetable Bakes (V) Creamed Potatoes Broccoli Creamed Swede	Penne Pasta in Tomato Sauce (V) Homemade Cheese Bread Garden Peas
<b>Desserts</b>	Marble Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Syrup Roly Poly with Custard Sauce Cold Bar Melon Boat	Sticky Toffee Pudding with Custard Sauce Cold Bar Fresh Fruit Platter	Creamy Rice Pudding served with Peaches Cold Bar Fresh Fruit Bowl	Chocolate Chip Sponge with Custard Sauce Cold Bar Fresh Fruit Kebab



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