



# Weekly Menu 2

10<sup>th</sup> January, 7<sup>th</sup> February & 14<sup>th</sup> March, 2022

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Red Choice</b>	Lasagne Homemade Garlic Bread Tossed Salad	Chicken Pie Oven Roasted Potatoes Garden Peas Sweetcorn	Tomato Pasta Homemade Herby Bread Broccoli Diced Carrots	Roast Chicken served with Sage & Onion Stuffing Creamed Potatoes Baton Carrots Cauliflower	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Blue Choice</b>	Egg Mayonnaise Sandwich (V) Baked Potato Wedges	Tuna Sandwich Oven Roasted Potatoes	Cheese Wrap (V) Baked Jacket Potato	Cheese Sandwich (V) Oven Roasted Potatoes	Egg Mayonnaise Wrap (V) Oven Baked Chips
<b>Green Choice</b>	Fish Stars Baked Potato Wedges Sweetcorn Spaghetti Hoops	Macaroni Cheese (V) Oven Roasted Potatoes Garden Peas Sweetcorn	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V)	Pizza (V) Oven Roasted Potatoes Spaghetti Hoops	Baked Cheese & Onion Roll (V) Oven Baked Chips Garden Peas Baked Beans
<b>Cold Selection</b>					
<b>Desserts</b>	Chocolate Chip Sponge with Custard Sauce  Cold Bar  Fresh Fruit Salad	Cornflake Tart with Custard Sauce  Cold Bar  Fresh Fruit Bowl	Jam Roly Poly with Custard Sauce  Cold Bar  Watermelon Slices	Chocolate Crunch with Custard Sauce  Cold Bar  Fresh Fruit Platter	Lemon Sponge with Custard Sauce  Cold Bar  Melon Boat



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