



Weekly Menu 3

17th January, 14th February & 21st March, 2022

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Red Choice	Spaghetti Bolognese Homemade Garlic Bread Sweetcorn Garden Peas	Chicken & Vegetables with Puff Pastry Lid Creamed Potatoes Cauliflower Cabbage	Sweet & Sour Chicken Rice Mixed Vegetables	Roast Chicken with Sage & Onion Stuffing Creamed Potatoes Broccoli Cabbage	Tempura Battered Fish Fillet Oven Baked Chips Garden Peas Baked Beans
Blue Choice	Tuna Sandwich Oven Roasted Potatoes	Egg Mayonnaise Wrap (V) Baked Jacket Potato	Tuna Sandwich Oven Roasted Potatoes	Cheese Sandwich (V) Baked Jacket Potatoes	Egg Mayonnaise Sandwich Oven Baked Chips (V)
Green Choice	Cheese & Onion Slice (V) Oven Roasted Potatoes Sweetcorn Garden Peas	Fish Cake Baked Jacket Potato Spaghetti Hoops	Pizza (V) Baked Potato Wedges Baked Beans	Tuna & Sweetcorn Pasta Bake Homemade Herby Bread Broccoli Cabbage	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V)
Cold Selection					
Desserts	Pineapple Upside Down with Custard Cold Bar Fresh Fruit Kebab	Creamy Rice Pudding with Peaches Cold Bar Melon Boats	Apple & Rhubarb Pie with Custard Sauce Cold Bar	Festival Shortcake with Custard Sauce Cold Bar Fresh Fruit Salad	Ginger Sponge with Custard 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