Week 1

WEEK COMMENCING: 30TH OCT, 20TH NOV, 11TH DEC, 8TH JAN, 29TH JAN, 26TH FEB, 19TH MAR

MONDAY

Pea & Mushroom Risotto

THE RESERVE TO SERVE TO SERVE

TUESDAY

Roasted Vegetables

WEDNESDAY

Frozen Toffee Yoghurt

THURSDAY

FRIDAY



WEEK COMMENCING: 6TH NOV, 27TH NOV, 18TH DEC, 15TH JAN, 5TH FEB, 5TH MAR, 26TH MAR

MONDAY

Vegetable Bean Chilli

Macaroni Cheese

Peach Upside Down Cake with Custard

TUESDAY

Beef Spaghetti Bolognese

lacket Potato with Baked Beans & Cheese

Oat & Raisin Biscuit

WEDNESDAY

Roast Chicken Thigh with Roast Potatoes & Gravy

Vegetable & Butterbean Ragu with Roast Potatoes

Vegetable Medley

Frozen Toffee Yoghurt

THURSDAY

Italian Tomato & Basil Pasta

Fruity Coleslaw

Jelly & Vanilla Ice Cream

FRIDAY

Salmon & Vegetables with Egg Noodles

or Fish Fingers & Chips

Pear & Chocolate Pudding with Chocolate Sauce

WEEK COMMENCING: 13TH NOV, 4TH DEC, 1ST JAN, 22ND JAN, 19TH FEB, 12TH MAR

MONDAY

Vegetarian Sausage with

TUESDAY

Apple & Cinnamon Pie

WEDNESDAY

THURSDAY

Roasted Vegetables Winter Slaw

FRIDAY



Broccoli & Cauliflower Cheese Bake with Chips



Many of our homemade desserts contain at least 50% fruit!



The fish we serve is from well-managed and sustainable fisheries.



Over 75% of our dishes are made fresh on site today from fresh ingredients.



We use wholegrain flour and serve wholemeal bread.



Where possible we use ingredients sourced from local producers.











