LUNCH MENU - WEEK 1

Spring & Summer 2023/2024

W/C 8th April, 29th April, 20th May, 10th June, 1st July



	Monday	Tuesday	Wednesday		Thursday		,	Friday		
Main Course	Sausage Roll (1,15) * Veg Quarter Pounder (1,7)	Lasagna (1,3,7,14) * Red Thai Quorn Curry & Noodles (1,7)	Yorksh	past Gammon & nire Pudding (1,7,15) * lacaroni Cheese (1,15)	Yorkshire P (Various fill Vegan Meath (ings) (1,7, *	,15)	Fish Fillets (1,13) * Vegan Sausage		
Vegetables / Salad	Vegetable Choice of the E Salad Selection	ay Vegetable Choice of the Day Salad Selection	_	ble Choice of the Day Salad Selection	Vegetable Ch	oice of the	e Day Veန	getable Choice of the Day Salad Selection		
Desserts	Tray Bake Biscuit Selection Pudding with Custard Fresh Fruit	Tray Bake Biscuit Selection Pudding with Custard Fresh Fruit	Biscuit Selection Biscuit S Pudding with Custard Pudding w		Bake Selection vith Custa n Fruit		Tray Bake Biscuit Selection Pudding with Custard Fresh Fruit			
Daily Choice	Jacket Potatoes + toppin Pasta + toppings Sandwiches/ wraps Grab & Go Specials	ppings Pasta + toppings Pasta + toppings / wraps Sandwiches/ wraps Sandwiches/ wraps		asta + toppings ndwiches/ wraps	Jacket Potatoes + toppings Pasta + toppings Sandwiches/ wraps Grab & Go Specials		os	cket Potatoes + toppings Pasta + toppings Sandwiches/ wraps Grab & Go Specials		
ALLERGENS INFORMATION										
1. Gluten wheat		Celery	9.			13. Fish				
2. Peanuts		Lupin	10.			14. Mustard				
3. Soya		Eggs		11. Crustaceans		15.	Milk			
4. Molluscs	8.		12.	Sulphur dioxide						

LUNCH MENU - WEEK 2

Spring & Summer 2023/2024

W/C 15th April, 6th May, 17th June, 8th July



	Moi	nday	Tuesday	W	ednesday	Thui	hursday		Friday
Main Course	Beef Burg Vegan Sausag	er (1,10,12) * ee Roll (1,12	(1,3,12,15)		ken & Stuffing (1) * ese Quiche (1,7,15)	Chicken Bites with Sweet & Sour Sauce & Noodles (1,15) * Quorn Korma & Rice		les	Fish Cakes (1,13) * Vegan Meatball Sub (1,10)
Vegetables / Salad	Vegetable Ch Salad S	oice of the selection	Day Vegetable Choice of the Day Salad Selection	_	ble Choice of the Day Galad Selection	Vegetable Choice o Salad Selecti		e Day	Vegetable Choice of the Day Salad Selection
Desserts	Pudding w	Bake vith Custard n Fruit	Tray Bake Pudding with Custard Fresh Fruit	Pudding with Custard Pudding v		Bake Vith Custa h Fruit	rd	Tray Bake Pudding with Custard Fresh Fruit	
Daily Choice Jacket Potatoes Pasta + to Sandwiches Grab & Go		toppings nes/ wraps	pings Pasta + toppings wraps Sandwiches/ wraps		Jacket Potatoes + toppings Pasta + toppings Sandwiches/ wraps Grab & Go Specials		Jacket Potatoes + toppings Pasta + toppings Sandwiches/ wraps Grab & Go Specials		Jacket Potatoes + toppings Pasta + toppings Sandwiches/ wraps Grab & Go Specials
ALLERGENS INFORMATION 1. Gluten wheat 5. Celery 9. Nuts 13. Fish									
			Celery	9.	Nuts		13.	Fish	
			Lupin	10.	Sesame		14.	Mustard	
3. Soya		7.	Eggs	11.	Crustaceans		15.	Milk	
4. Molluscs		8.		12.	Sulphur dioxide				

LUNCH MENU - WEEK 3

Spring & Summer 2023/2024

W/C 22nd April, 13th May, 3rd June, 24th June, 15th July



	Monday		Tuesday	Wednesday		Thursday		y Friday
Main Course	Tomato & Ma	Pizza (1,15) * scarpone Pasta (1,15)	Italian Chicken (15) * Garlic Bread 1,10,15)		rk & Stuffing (1) * /eg Enchiladas (1,15)	Chees	en Wraps (1) * se Pasty ,,15)	Fish Fingers (1,13) * Quorn Nugget Wrap (1)
Vegetables / Salad	_	oice of the Day election	Vegetable Choice of the Day Salad Selection	_	ble Choice of the Day alad Selection	Vegetable Ch Salad S	oice of the Selection	
Desserts	Tray Bake Pudding with Custard Fresh Fruit		Tray Bake Pudding with Custard Fresh Fruit	Pud	Tray Bake ding with Custard Fresh Fruit	Tray Bake Pudding with Custard Fresh Fruit		Tray Bake ard Pudding with Custard Fresh Fruit
Daily Choice Pasta + Sandwich		pes + toppings toppings es/ wraps to Specials	Jacket Potatoes + toppings Jac Pasta + toppings Sandwiches/ wraps Grab & Go Specials		Potatoes + toppings asta + toppings ndwiches/ wraps ab & Go Specials	Jacket Potatoes + toppings Pasta + toppings Sandwiches/ wraps Grab & Go Specials		Pasta + toppings ps Sandwiches/ wraps
ALLERGENS INFORMATION 1. Gluten wheat 5. Celery 9. Nuts 13. Fish								
1. Gluten wheat			,		Nuts		13.	Fish
2. Peanuts		6. Lup	in	10.	Sesame		14.	Mustard

11.

12.

Crustaceans

Sulphur dioxide

15.

Milk

7.

Molluscs

Eggs