

MENU

Week 1 Begins:
30 Oct, 20 Nov, 11 Dec,
15 Jan, 5 & 26 Feb, 18 Mar

Monday

Tuna Mayonnaise Sandwiches
(Gluten/Egg/Fish/Milk/
Mustard/Soya)

Traditional Mince and Mealie
(Celery/Gluten)

V Cheese & Leek Sausages
(Gluten/Milk/Mustard)

Mashed Potatoes | Carrots |
Green Beans

Seasonal Fruit Crumble
and Custard (Gluten/Milk)

We use locally grown
produce where possible!

Did you know you can
have two portions of
vegetables and one
portion of fruit daily?

Tuesday

Chicken Mayonnaise Wrap
(Gluten/Milk/Egg/Mustard)

Oven Ready Baked Haddock
(Gluten/Fish)

V Tomato Gnocchi Bake
(Gluten)

Chips | Peas | Coleslaw

Brownie Cookie
(Gluten/Eggs)

Thursday

Ham Sandwiches
(Gluten/Soya)

Chicken Pie
(Gluten/Celery/Milk)

V Vegetable Risotto
(Celery)

Potato Croquettes | Sweetcorn |
Beetroot

Jelly Jewels

Wednesday

– Meat free day –

V Cheese Panini
(Gluten/Milk/Sesame)

V Vegetable Curry
(Celery/Egg/Mustard)

V Jacket Potato
with Baked Beans

Rice | Diced Mixed Veg |
Grated Carrots

V Lentil Soup (Celery)

Friday

Turkey Sandwiches
(Gluten/Soya)

Gluten Free Meatballs in
Bolognaise Sauce
(Soya/Sulphur Dioxide)

V Leek and Potato Gratin
(Celery/Milk)

Pasta | Broccoli | Mixed Veg

Fruit Platter

Allergies

If you have an allergy,
please speak to a member
of the catering staff

Options and quality

Vegan, Gluten Free &
Dairy Free options are
available daily!

We use locally grown
produce where possible!

Daily



Glass of
water



Salad
selection



Fresh Fruit or
Cheese & Biscuits



MENU

Week 2 Begins:
6 & 27 Nov, 18 Dec, 22 Jan,
12 Feb, 4 & 25 Mar

Monday

Cheese Sandwiches
(Gluten/Milk/Soya)

Butchers Pork Sausage
(Soya/Gluten)

 Tomato Pasta
(Gluten/Mustard/Soya)

Mashed Potatoes | Baked Beans |
Peas

Banana Scotch Pie
(Gluten/Milk)

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produce where possible!

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Tuesday

Salmon Fish Finger in a Bun
(Gluten/Fish/Eggs/Milk/
Sesame/Soya)

Chicken Korma
(Celery/Milk/Mustard)

 Mediterranean Veg Quiche
(Gluten/Egg/Milk)

Rice | Broccoli | Sweetcorn

 Potato Soup
(Celery)

Thursday

– Meat free day –

 Egg Mayonnaise Roll
(Gluten/Egg/Milk/Mustard/
Sesame/Soya)

 Macaroni Cheese
(Gluten/Milk/Mustard/Soya)

 Vegan Cottage Pie
with Sweet Potato (Soya)

Garlic Bread | Peas | Beetroot

Chocolate Sponge with Custard
(Gluten/Egg/Milk)

Wednesday

BBQ Chicken Wrap
(Gluten)

Beef Steak Pie
(Gluten/Celery)

 Jacket Potato
with Quorn Chilli
(Gluten/Egg)

Roast Potatoes | Carrots | Coleslaw

Fruit Platter

Friday

Ham Sandwiches
(Gluten/Soya)

Chicken Burger in a Bun
(Gluten/Milk/Egg/Sesame/
Soya/Sulphur Dioxide)

 Vegetable Frittata
(Milk/Egg/Sulphur Dioxide)

Potato Wedges | Sweetcorn |
Mixed Veg

Shortbread
(Gluten)

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Daily



Glass of
water



Salad
selection



Fresh Fruit or
Cheese & Biscuits



MENU

Week 3 Begins:
13 Nov, 4 Dec, 8 & 29 Jan,
19 Feb, 11 Mar

Monday

Sliced Chicken Roll
(Gluten/Milk/Sesame/Soya/
Egg)

Gluten Free Bubble Fish
(Fish)

V Baked Potato with Cheese
(Milk)

Chips | Peas | Baked Beans

Rice Pudding and Peaches
(Milk)

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produce where possible!

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portion of fruit daily?

Tuesday

Tuna Mayonnaise Sandwiches
(Gluten/Milk/Egg/
Fish/Mustard/Soya)

Chicken Chow Mein
(Celery/Gluten/Egg/
Soya/Sesame)

V Vegetable Jambalaya
(Celery/Sulphur Dioxide)

*Crusty Bread | Veg Medley |
Cucumber Sticks*

V Lentil Soup (Celery)

Thursday

V Quorn Beef Fajita
(Gluten)

Roast Chicken
and Gravy with Yorkie
(Gluten/Egg/Milk)

V Vegetable Lasagne
(Gluten/Milk/Soya/Egg/
Mustard)

*Roast Potatoes | Brussels Sprouts |
Sweetcorn*

Fruit Platter

Wednesday

Turkey Salad Wrap
(Gluten/Milk/Egg/Mustard)

Pasta Bolognaise
(Gluten/Mustard/Soya)

V Cauliflower Cheese
(Milk)

*Potato Croquettes | Carrots |
Broccoli*

Seasonal Berry Muffin
(Gluten/Egg/Milk)

Friday

– Meat free day –

V Egg Mayonnaise Sandwiches
(Gluten/Egg/Milk/
Mustard/Soya)

V Stuffed Crust Cheese and
Tomato Pizza (Gluten/Milk)

V Sweet and Sour Noodles
(Celery/Gluten/Egg)

Garlic Bread | Mixed Veg | Beetroot

Tiffin (Gluten/Milk)

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Daily



Glass of
water



Salad
selection



Fresh Fruit or
Cheese & Biscuits

