

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



Chicken Curry
(CE*, MU*, SO, G/W)

**Cincinnati Style
Beef Chilli**
(G/B*, O*, R*, W*)

**Chicken & Pepperoni
Paella**
(CE, E*, MK, MU*, SO*,
G/W)

Beef Pasta al Forno
(CE, E*, MK, G/W)

Fish & Chips
(F, G/B*, W)

VEGGIE



**Jamaican Cauliflower
Curry**
(CE, G/B*, W*)

Veggie Chilli Taco
(MU*, SO*, G/B*, O*, R*,
W*)

**Mallorcan Veggie
Ratatouille with Crispy
Garlic Potatoes**

**Pesto Vegetable
Ragu with Pasta**
(MK, G/W)

**Margherita Pizza &
Chips**
(MK, G/W)

SIDES



**Steamed Rice
with Sweetcorn &
Green Beans**

**Steamed Rice with
Carrots & Broccoli**

Peas & Sweetcorn

Chef's Salad

Beans or Peas

PUD



**Summer Crumble with
Custard**
(MK, G/W)

Mango Cheesecake
(E*, MK, SO*, G/B*,
O*, R*, W)

**Caramelised Apple
Sponge with Custard**
(E, MK, SO*, G/W)

**Chocolate & Orange
Marble Cake**
(E, MK, SO*, G/W)

**Spiced Banana Cake
with Custard**
(E, MK, SO*, G/W)

Daily Salad Bar | Homemade Bread | Fresh Fruit

DATES

31 AUG / 21 SEPT / 12
OCT / 9 NOV / 30 NOV

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG



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MAIN



Beef Lasagne
(CE, E*, MK, G/W)

Lebanese Chicken
(G/B*, O*, R*, W*)

**Butcher's Sausage with
Mashed Potato & Gravy**
(G/W)

**Creamy Chicken & Leek
Pie**
(CE, MK, G/W)

Fish & Chips
(F, G/B*, W)

VEGGIE



**Veggie Meatballs in
Tomato Sauce with
Buttered Potatoes**
(E*, SO, G/B*, O*, R*,
W)

**Roasted Veg &
Chickpeas in a Tangy
Tomato Sauce**
(CE, G/B*, O*, R*, W*)

**Smokey BBQ
Jackfruit Burger
with Wedges**
(E, SE*, G/B*, O*,
R*, W)

**Cheddar Topped Veggie
Hot Pot**
(CE, MK, G/W)

**Veggie Supreme
Pizza with Chips**
(MK, G/W)

SIDES



Sweetcorn

Batata Harra
(G/B*, O*, R*, W*)

Seasonal Vegetables

**New Potatoes &
Seasonal Vegetables**

**Baked Beans or
Peas**

PUD



Sticky Toffee Pudding
(E, MK, SO*, G/W)

**Mixed Berry Crumble
with Custard**
(MK, G/W)

**Jam & Coconut
Sponge with Custard**
(E, MK, SO*, SU, G/W)

**Jamaican Ginger Cake
with Custard**
(E, MK, SO*, G/W)

**Chocolate Sponge
with Chocolate
Sauce**
(E, MK, SO*, G/W)

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DATES

7 SEPT / 28 SEPT / 19
OCT / 16 NOV / 7 DEC

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THEME DAYS

MAIN



Chicken & Vegetable
Balti Curry
(MU*, G/B*, O*, R*, W*)

Chicken Jambalaya

Roast Gammon & Gravy
(G/W)

Beef Ragu Pasta
(CE, G/W)

Fish & Chips
(F, G/B*, W)

VEGGIE



Sri Lanken Yellow
Vegetable Curry
(CE)

Cajun Spiced Potato
Dirty Rice
(CE)

Cheese & Leek Pie
(CE, MK, G/W)

Courgette & Pepper
Stew with Penne
Pasta
(CE, G/W)

Cheesy Pizza & Chips
(MK, G/W)

SIDES



Steamed Rice &
Seasonal
Vegetables

Seasonal Vegetables

Rustic Roast Potatoes &
Seasonal Vegetables

Chef's Salad

Beans or Peas

PUD



Spiced Banana Sponge
with Coconut Sauce
(E, MK, SO*, G/W)

Pear Upside Down
Cake with Custard
(E, MK, SO*, G/W)

Carrot Cake
(E, MK, SO*, G/B*, O*,
W)

Apple Crumble with
Custard
(MK, G/B*, O, W)

West Indian Fruit
Cake
(E, MK, SO*, G/W)

Daily Salad Bar| Homemade Bread| Fresh Fruit

DATES

14 SEPT / 5 OCT / 2
NOV / 23 NOV / 14 DEC

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