

# MENU

Week 1 Begins:  
15th April, 6th May,  
27th May, 17th June

## Monday

✓ **Lentil Soup**  
(Celery)

Mince & Pastry Square 😊  
(Celery/Gluten)

✓ **Vegetable Noodles**  
(Celery/Gluten/Egg/Soya)

Mashed Potatoes (Sulphur  
Dioxide) | Carrot and  
Sweetcorn Mix

## Tuesday

✓ **Tomato & Basil Soup**  
(Celery)

Satay Chicken

✓ **Cream Cheese and Leek  
Quiche**  
(Gluten/Egg/Milk)

Rice | Sweetcorn | Broccoli

## Wednesday

– **Meat free day** –

✓ **Broth Soup**  
(Celery/Gluten)

✓ **Macaroni Cheese**  
(Gluten/Milk/Mustard/Soya)

✓ **Quorn Beef Fajita**  
(Gluten)

Potato Wedges (Gluten) |  
Seasonal Carrots

## Thursday

**Chicken Noodle Soup**  
(Celery/Gluten/Egg)

Gluten Free Pork Meatballs  
& Tomato Sauce  
(Soya/Sulphur Dioxide)

✓ **Pea Spinach & Sweet** 😊  
**Potato Curry**  
(Celery/Mustard)

Pasta Twists (Gluten/Mustard/  
Soya) | Pilaf Rice |  
Mixed Vegetables

## Friday

✓ **Vegetable Soup**  
(Celery)

Breaded Haddock  
(Gluten/Fish)

✓ **Mediterranean Lasagne**  
(Gluten/Egg/Milk/  
Mustard/Soya)

Chips | Peas

## 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 and  
Cheese & Biscuits



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



Locally Grown  
Organic Peas



# MENU

Week 2 Begins:  
22nd April, 13th May,  
3rd June, 24th June

## Monday

– Meat free day–

✓ Leek and Potato Soup  
(Celery)

✓ Quorn Chilli 😊  
& Homemade Nachos  
(Gluten/Egg)

✓ Loaded Potato Skins  
(Milk)

Rice | Seasonal Mixed  
Vegetables



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😊 Locally Grown  
Organic Peas

## Tuesday

✓ Roast Pepper and  
Tomato Soup  
(Celery)

Roast Chicken with  
Gravy & Yorkshire  
(Gluten/Egg/Milk)

✓ Quesadilla  
(Gluten)

Roast Potatoes (Gluten) |  
Brussels Sprouts

## Thursday

✓ Carrot and Coriander Soup  
(Celery)

Chicken Korma  
(Celery/Milk/Mustard)

✓ Vegetable Frittata  
(Egg/Milk/Sulphur Dioxide)

Rice | Seasoned Diced  
Potatoes (Gluten) |  
Green Beans

## Wednesday

✓ Lentil Soup  
(Celery)

Beef Steak Pie  
(Gluten)

✓ Herbie Spaghetti  
(Gluten/Mustard/Soya)

Boiled Potatoes (Sulphur  
Dioxide) | Broccoli

## Friday

Chicken and Sweetcorn Soup  
(Celery, Milk)

Breaded Haddock  
(Gluten/Fish)

✓ Split Pea Vegan Meatballs 😊  
& Bolognese Sauce  
(Celery)

Chips | Spaghetti (Gluten/  
Mustard/Soya) | Peas

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produce where possible!

## Daily



Glass of  
water



Salad  
selection



Fresh Fruit and  
Cheese & Biscuits



# MENU

Week 3 Begins:  
29th April, 20th May,  
10th June, 1st July

## Monday

Chicken and Rice Broth  
(Celery)

Gluten Free Salmon  
Fish Fingers  
(Fish)

V Philly Chilli Cheese Wrap  
(Gluten/Milk)

Potato Wedges (Gluten) |  
Seasonal Mixed Vegetables



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Locally Grown  
Organic Peas

## Tuesday

V Lentil, Sweet Potato &  
Coconut Soup  
(Celery/Sulphur Dioxide)

Chicken Pie  
(Celery/Gluten/Milk)

V Tomato and Basil Gnocchi  
(Gluten)

Baby Potatoes | Sweetcorn

## Thursday

-Meat free day-

V Lentil Soup  
(Celery)

V Vegetable Carbonara  
(Gluten/Milk/Mustard/Soya)

V Homemade Quorn  
Sausage Roll  
(Gluten)

Mashed Potatoes (Sulphur  
Dioxide) | Baked Beans | Broccoli

## Wednesday

V Thai Green Pea Soup 😊  
(Celery/Milk)

Stovies and Oatcakes  
(Celery /Gluten)

V Roast Quorn Fillet  
with Gravy  
(Gluten)

Roast Potatoes (Gluten) |  
Beetroot | Brussels Sprouts

## Friday

V Butternut Squash and Red  
Pepper Soup  
(Celery)

Breaded Haddock  
(Gluten/Fish)

V Chimichangas  
(Gluten/Milk/  
Sulphur Dioxide)

Chips | Mushy Peas 😊

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produce where possible!

## Daily



Glass of  
water



Salad  
selection



Fresh Fruit and  
Cheese & Biscuits

