

























Week 1

WEEK COMMENCING: 16TH APRIL / 7TH MAY / 4TH JUNE / 25TH JUNE / 16TH JULY / 10TH SEPT / 1ST OCT / 22ND OCT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
● Pork Sausage with Mash & Gravy	● Beef Lasagne	● Roast Chicken with Roast Potatoes, & Gravy	● Chicken Curry with Rice	● Fish Fingers & Chips 
● Italian Tomato & Basil Pasta 	● Vegetarian Sausage with Mash & Gravy 	● Vegetable Balti Burrito 	● Margherita Pizza 	● Vegetarian Burger in a Bun with Chips 
● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Salmon Mayo Beans,  Cheese,  or Coleslaw 
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Eve's Pudding with Custard	Pear & Chocolate Sponge with Ice Cream	Lemon Drizzle Cake	Fruity Flapjack	Chocolate Muffin






















Week 2

WEEK COMMENCING: 23RD APRIL / 14TH MAY / 11TH JUNE / 2ND JULY / 23RD JULY / 17TH SEPT / 8TH OCT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
● Beef Burger in a Bun with Jacket Wedges	● Garlic & Lemon Chicken with Savoury Rice	● Roast Gammon with Roast Potatoes & Gravy	● Beef Pasta Bolognese	● Battered Fish & Chips 
● Vegetarian Pasta Bolognese 	● Margherita Pizza 	● Tarka Dahl with Rice 	● Potato, Red Onion & Cheese Frittata 	● Vegetarian Frankfurter with Chips 
● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Peach Upside Down with Ice Cream	Strawberry Jelly with Mandarins	Oat & Sultana Biscuit	Pear & Berry Ripple Cake with Ice Cream	Lemon Muffin

Week 3

WEEK COMMENCING: 30TH APRIL / 21ST MAY / 18TH JUNE / 9TH JULY / 3RD SEPT / 24TH SEPT / 15TH OCT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
● Pork Sausage with Mash & Gravy	● Chicken & Sweetcorn Pie with Boiled Potatoes	● Roast Turkey with Roast Potatoes & Gravy	● Spicy Beef Pizza	● Fish Fingers & Chips 
● Cheese, Leek & Potato Pasty 	● Sweet Potato & Lentil Curry with Rice 	● Vegetarian Strips with Roast Potatoes & Gravy 	● Margherita Pizza 	● Quorn & Vegetable Fajita 
● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 	● Jacket Potato with Tuna Mayo Beans,  Cheese,  or Coleslaw 
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Pear & Vanilla Sponge with Custard	Apple & Berry Crumble with Ice Cream	Iced Sponge	Berry Muffin	Crispy Cake

The Guide to Goodness



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.