



SPRING MENU







WEEK A



For weeks commencing: 24th Feb & 17th Mar



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Cowboy bean and potato pie (VG)	Tuna and sweetcorn pasta	Roast chicken, roast potatoes and Yorkshire pudding	Sausage plait with herby diced potatoes	Fish fingers and chips
 Cheese & tomato pizza (V)	Veggie all day breakfast (V)	Butternut vegan roast (VG)	Spring veggie stroganoff (V)	Fishless fingers and chips (VG)
 Pasta shapes with a tomato and herb sauce (VG)	Jacket potato with baked beans & cheese (V)	Pasta shapes with a tomato and herb sauce (VG)	Jacket potato with baked beans & cheese (V)	Pasta shapes with a tomato and herb sauce (VG)
 Egg mayonnaise in a soft white bap served with crudités (V)	Cheddar cheese in a soft white bap served with crudités (V)	Ham sandwich on 50/50 bread served with crudités	Tuna mayonnaise in a soft white tortilla wrap served with crudités	Ham in soft white tortilla served with crudités
Yoghurt with fruit compote (V)	Lime and coconut cake (V)	Jelly (VG)	Oaty Cookie (VG)	A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All of our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.



SPRING MENU



WEEK B



For weeks commencing: 3rd Mar & 24th Mar



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Southern style vegetable jambalaya (VG)

All day breakfast

Roast chicken, roast potatoes and Yorkshire pudding

Chicken Korma and rice

Breaded fish and chips



Cheese & tomato pizza (V)

Pesto pasta (VG)

Vegetarian toad in the hole with roast potatoes (V)

Veggie meatball melt sub (V)

Curried vegetable pasty and chips (VG)



Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with baked beans and cheese (V)

Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with tuna mayonnaise

Pasta shapes with a tomato and herb sauce (VG)



Egg mayonnaise in a soft white bap served with crudités (V)

Tuna mayonnaise in a soft white tortilla wrap served with crudités

Ham sandwich on 50/50 bread served with crudités

Cheddar cheese in a soft white bap served with crudités (V)

Ham in soft white tortilla served with crudités

Lemon Mousse (V)

Chocolate courgette cake (V)

Jelly (VG)

Ginger cookies (VG)

A selection of home baking (V)

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SPRING MENU



WEEK C



For weeks commencing: 10th Mar & 31st Mar



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Veggie garlic noodles (VG)

Mild chilli and rice

Roast gammon with roast potatoes and Yorkshire pudding

Cajun chicken pasta

Breaded fish and chips



Cheese & tomato pizza (V)

Vegetable enchiladas (V)

Bubble and squeak burger with Yorkshire pudding (V)

Cheese and tomato pinwheels with roasted baby potatoes (V)

Veggie sausage and chips (VG)



Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with baked beans and cheese (V)

Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with baked beans & cheese (V)

Pasta shapes with a tomato and herb sauce (VG)



Egg mayonnaise in a soft white bap served with crudité's (V)

Tuna mayonnaise in a soft white tortilla wrap served with crudité's

Ham sandwich on 50/50 bread served with crudité's

Cheddar cheese in a soft white bap served with crudité's (V)

Ham in soft white tortilla served with crudité's

Peach swirl (V)

Apple and cinnamon cake (V)

Cheese and crackers (V)

Lemon cookies (VG)

A selection of home baking (V)

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