

|  | MONDAY  | TUESDAY   | WEDNESDAY  | THURSDAY  | FRIDAY  |
|--|---|---|--|---|---|
| WEEKS BEGINNING  | (GF, DF) CHILLI CON CARNE (BEEF) AND RICE                     | (DF) LOCAL PORK SAUSAGE, MASHED<br>POTATO, BROCCOLI AND OPTIONAL ONION<br>GRAVY** | HOMEMADE WHOLE-WHEAT PEPPERONI PIZZA SERVED WITH POTATO WEDGES AND SALAD** | (GF) BACON, CHEESE, VEGETABLE AND<br>POTATO LAYER BAKE                | (DF) FISH AND CHIPS WITH PEAS**                         |
| 9 <sup>TH</sup> JANUARY  30 <sup>TH</sup> JANUARY  27 <sup>TH</sup> FEBRUARY | (V) MACARONI CHEESE SERVED WITH<br>CARROTS AND SWEETCORN**    | (V, DF) QUORN SAUSAGES SERVED WITH<br>MASH POTATO AND VEGETABLES                  | (V, GF, DF) VEGGIE BEAN CURRY AND RICE                                     | (V) JACKET POTATO WITH (GF) BAKED<br>BEANS, CHEESE OR TUNA MAYONNAISE | (V) CHEESE AND TOMATO PUFF WITH<br>CHIPS AND PEAS       |
| 20 <sup>™</sup> MARCH  | NATURAL YOGURT AND HONEY                                      | FRUIT FLAPJACK  | STEWED FRUIT AND ICE CREAM   | CAKE OF THE DAY   | CHOCOLATE KRISPY  |
| WEEKS<br>BEGINNING   | (GF, DF) MILD LAMB AND VEGETABLE<br>KORMA WITH BASMATI RICE   | (GF, DF) CHICKEN, SWEETCORN AND RICE<br>NOODLE SOUP WITH PRAWN CRACKERS           | (GF) ROAST GAMMON, ROAST POTATOES<br>AND VEGETABLES                        | BEEF AND VEGETABLE PIE WITH MASH AND<br>SEASONAL VEGETABLES           | (DF) FISH FINGERS AND CHIPS WITH<br>PEAS**              |
| 16 <sup>TH</sup> JANUARY   | (V) QUORN SAUSAGE ROLL SERVED WITH A<br>ROAST VEGETABLE SALAD | PESTO PASTA WITH SWEETCORN AND<br>BROCCOLI<br>TUNA AND SWEETCORN PASTA BAKE       | (V, DF) SPICY BEAN BURGER WITH ROAST<br>POTATOES AND VEGETABLES            | (V,GF)) JACKET POTATO WITH BAKED BEANS<br>, CHEESE OR TUNA MAYONNAISE | (V) CHEESE AND TOMATO PIZZA WRAP<br>WITH CHIPS AND PEAS |
| 6 <sup>TH</sup> MARCH<br>27 <sup>TH</sup> MARCH                              | BANANA CAKE   | JELLY   | FRUIT CRUMBLE AND CUSTARD  | CAKE OF THE DAY   | APPLLE SHORTBREAD                                       |
| WEEKS<br>BEGINNING   | (DF) SPAGHETTI BOLOGNAISE **                                  | (DF) HOMEMADE BEEF BURGERS IN A BUN<br>WITH LETTUCE AND TOMATO SLICES             | (GF, DF)BEEF AND VEGETABLE STEW  | (DF GF) CRISPY TUNA AND CHEESE NUGGETS                                | (DF) FISH AND CHIPS WITH PEAS**                         |
| 23 <sup>RD</sup> JANUARY  20 <sup>TH</sup> FEBRUARY                          | (V) CHEESY RATATOUILLE SERVED WITH                            | SERVED WITH POTATO WEDGES AND VEGETABLES**  | (V) CHEESE AND TOMATO PIZZA WITH SALAD**                                   | (V, GF) JACKET POTATO WITH BAKED BEANS,<br>CHEESE OR TUNA MAYONNAISE  | (V)CHEESE AND TOMATO PUFF WITH<br>CHIPS AND PEAS        |
| 13 <sup>TH</sup> MARCH   | GARLIC BREAD**  | (V, DF) QUORN MINCE AND VEGETABLE<br>COTTAGE PIE                                  |  | FRUIT FLAPJACKS   |   |
|  | FRUIT OATY CRUMBLE  | CHEESE CAKE   | FRUITY STICKY TOFFEE PUDDING   |   | APPLE MUFFINS   |

<sup>\*\* -</sup> Gluten free option available on request

- ALL FISH USED IS MSC CERTIFIED SUSTAINABLE. ALL OUR MEAT IS FROM LOCAL FARMS AND IS FARM ASSURED AS A WELFARE MINIMUM
- WE ATTEMPT TO USE AS MUCH ORGANIC (A MINIMUM OF 5%), FAIR TRADE AND LOCAL INGREDIENTS AS POSSIBLE
- ALONGSIDE THE MENU A VARIED SALAD BAR, YOGURT, FRESH FRUIT, WATER AND MILK IS AVAILABLE EVERY DAY

THERE MAY BE SLIGHT CHANGES TO THE MENU DUE TO CIRCUMSTANCES OUT OF OUR CONTROL; IN THESE CASES A SUITABLE SUBSTITUTE WILL BE FOUND.