

MENU TWO

Week beginning Monday 27th April 2026

| <u>Monday</u> | <u>Tuesday</u> | <u>Wednesday</u> | <u>Thursday</u> | <u>Friday</u> |
|---|---|--|--|--|
| <u>Mains</u> Cheese Pasta Bake Tomato Pasta | <u>Mains</u> Pork Balls Veggie Balls in Tomato Sauce | <u>Mains</u> Spaghetti Bolognaise (Beef) Quorn Bolognaise | <u>Mains</u> Chicken Sausage Veggie Sausage | <u>Mains</u> Macaroni Cheese Smoked Lardons |
| <u>Sides</u> Peas & Sweetcorn | <u>Sides</u> Rice Broccoli Green Beans | <u>Sides</u> Garlic Bread Carrots Peas | <u>Sides</u> Oven Chips Sweetcorn/Spaghetti Ketchup | <u>Sides</u> Peas Sweetcorn |
| <u>Desserts</u> Choice of Fresh Fruit Banana Sponge | <u>Desserts</u> Choice of Fresh Fruit Yoghurt & Raisins | <u>Desserts</u> Choice of Fresh Fruit Cheesecake | <u>Desserts</u> Choice of Fresh Fruit Flavoured Jelly & Ice Cream | <u>Desserts</u> Choice of Fresh Fruit Swiss Roll |

All meals are homecooked and served with two vegetables and/or fresh crudité/salad.

A sandwich choice of ham, egg, cheese, tuna or marmite is also available.

We use locally purchased fresh produce wherever possible.

Please note that local needs and supply issues may necessitate a change to the menu.

Foods may contain allergens: celery, gluten, crustaceans, eggs, fish, lupin, mollusc, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide.