

MENU THREE

Week beginning Monday 4th May 2026

<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<u>Mains</u> Veggie Pasta Bake In Tomato Sauce	<u>Mains</u> Chicken Pie Vegetable Pie	<u>Mains</u> Roast Turkey Roast Quorn	<u>Mains</u> Beef Mince Burrito Veggie Burrito	<u>Mains</u> Lamb Burger Veggie Burger
<u>Sides</u> Peas Sweetcorn	<u>Sides</u> New Potatoes Carrots Cauliflower	<u>Sides</u> Roast Potatoes Broccoli & swede Gravy	<u>Sides</u> Tortilla Wrap Salad Bowl Green Beans Herbie Potatoes	<u>Sides</u> Ovens Chips Baked Beans/Spaghetti
<u>Desserts</u> Choice of Fresh Fruit Marble Sponge	<u>Desserts</u> Choice of Fresh Fruit Apple Crumble & Custard	<u>Desserts</u> Choice of Fresh Fruit Rice Pudding & Raisins	<u>Desserts</u> Choice of Fresh Fruit Yoghurt	<u>Desserts</u> Choice of Fresh Fruit Rice Krispie Cake

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.