

MENU FOUR

Week beginning Monday 11TH MAY 2026

<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<u>Mains</u> Jacket Potato	<u>Mains</u> Beef Bolognaise Quorn Bolognaise	<u>Mains</u> Pork sausage Veggie Sausage	<u>Mains</u> Garlic & Herb Chicken Garlic & Herb Quorn With Rice	<u>Mains</u> Turkey Burger Veggie Burger
<u>Sides</u> Beans/Cheese/Tuna	<u>Sides</u> Pasta Garlic Bread Green Beans/Carrots	<u>Sides</u> Mashed Potatoes Peas & Broccoli Onion Gravy	<u>Sides</u> Salad Bowl Sweetcorn	<u>Sides</u> Oven Chips Baked Beans Spaghetti Hoops
<u>Desserts</u> Choice of Fresh Fruit Melon/Strawberries/ Pineapple	<u>Desserts</u> Choice of Fresh Fruit Chocolate Sponge	<u>Desserts</u> Choice of Fresh Fruit Peaches & Ice Cream	<u>Desserts</u> Choice of Fresh Fruit Yoghurt & Raisins	<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.