

MENU THREE

Week beginning Monday 14th September 2026

<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<u>Mains</u> Pork Sausage Pasta Veggie Sausage Pasta	<u>Mains</u> Lasagne Beef Lasagne Veggie	<u>Mains</u> Jacket Potatoes	<u>Mains</u> Jerk Chicken Wrap Quorn Jerk Wrap	<u>Mains</u> Macaroni Cheese Smoked Lardons
<u>Sides</u> Peas & Sweetcorn	<u>Sides</u> Garlic Bread Green Beans & Carrots	<u>Sides</u> Beans/Ham/Cheese/Tuna Salad Bowl Coleslaw	<u>Sides</u> Mixed Peppers Coleslaw/Sweetcorn	<u>Sides</u> Peas Broccoli
<u>Desserts</u> Choice of Fresh Fruit Lemon Sponge	<u>Desserts</u> Choice of Fresh Fruit Yoghurt	<u>Desserts</u> Choice of Fresh Fruit Flapjack	<u>Desserts</u> Choice of Fresh Fruit Rice Pudding & Sultanas	<u>Desserts</u> Choice of Fresh Fruit Swiss Roll Cake

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

A sandwich choice of ham, cheese, tuna, egg 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, milk, mollusc, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide.