

MENU TWO

Week beginning Monday 7th September 2026

<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<u>Mains</u> Cheesy Pasta Bake Tomato Pasta	<u>Mains</u> Sweet & Sour Chicken Spanish Omelette	<u>Mains</u> Roast Turkey Roasted Quorn Fillet	<u>Mains</u> Pork Meatballs Veggie Balls	<u>Mains</u> Fish Fingers Veggie Fingers
<u>Sides</u> Peas Sweetcorn	<u>Sides</u> Rice Broccoli Green Beans	<u>Sides</u> Roast Potatoes Swede & Cauliflower Yorkshire Pudding Gravy	<u>Sides</u> Pasta in Tomato Sauce Carrots Peas	<u>Sides</u> Homemade Oven Chips Baked Beans Or Spaghetti
<u>Desserts</u> Choice of Fresh Fruit Rainbow Iced Sponge	<u>Desserts</u> Choice of Fresh Fruit Cheesecake	<u>Desserts</u> Choice of Fresh Fruit Lemon Posset (Mousse)	<u>Desserts</u> Choice of Fresh Fruit Yoghurt & Raisins	<u>Desserts</u> Fresh Fruit Friday! Melon, Pineapple & Strawberries

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.