

MENU TWO

Week beginning Monday 10th November and Monday 1st December 2025

<u>Meat Free Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<p><u>Mains</u> Ratatouille Pasta (Vegetables)</p>	<p><u>Mains</u> Beef Casserole Quorn Casserole</p>	<p><u>Mains</u> Roast Turkey Quorn Fillet Roast</p>	<p><u>Mains</u> Pork Meatloaf Veggie Omelette</p>	<p><u>Mains</u> Fish Fingers Veggie Fingers</p>
<p><u>Sides</u> Peas Sweetcorn</p>	<p><u>Sides</u> Cauliflower Carrots Rice</p>	<p><u>Sides</u> Roast Potatoes Cabbage Swede</p>	<p><u>Sides</u> New Potatoes Broccoli Green Beans</p>	<p><u>Sides</u> Oven Chips Baked Beans Spaghetti Hoops</p>
<p><u>Desserts</u> Choice of Fresh Fruit Ginger Sponge Custard</p>	<p><u>Desserts</u> Choice of Fresh Fruit Yoghurt</p>	<p><u>Desserts</u> Choice of Fresh Fruit Fruit Crumble & Custard</p>	<p><u>Desserts</u> Choice of Fresh Fruit Angel Delight</p>	<p><u>Desserts</u> Fruity Friday apples/bananas/melon/berries</p>

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

A sandwich/wrap 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.