

MENU THREE

Week beginning Monday 17th November and Monday 8th December 2025

| <u>Meat Free Monday</u> | <u>Tuesday</u> | <u>Wednesday</u> | <u>Thursday</u> | <u>Friday</u> |
|---|--|--|--|--|
| <p><u>Mains</u> Macaroni Cheese (sadly, NO lardons!)</p> | <p><u>Mains</u> Lamb Chilli veggie Chilli</p> | <p><u>Mains</u> Beef Bolognaise Quorn Bolognaise</p> | <p><u>Mains</u> Chicken Pie Veggie Pie</p> | <p><u>Mains</u> Pork Sausage Pasta Veggie Sausage Pasta</p> |
| <p><u>Sides</u> Peas & Sweetcorn Salad Bowl</p> | <p><u>Sides</u> Rice Green Beans Carrots</p> | <p><u>Sides</u> Spaghetti Garlic Bread Broccoli</p> | <p><u>Sides</u> New potatoes Cabbage & Swede Gravy</p> | <p><u>Sides</u> Peas Sweetcorn</p> |
| <p><u>Desserts</u> Choice of Fresh Fruit Lemon Sponge</p> | <p><u>Desserts</u> Choice of Fresh Fruit Yoghurt</p> | <p><u>Desserts</u> Choice of Fresh Fruit Peaches & Custard</p> | <p><u>Desserts</u> Choice of Fresh Fruit Rice Pudding & Sultanas</p> | <p><u>Desserts</u> Choice of Fresh Fruit Swiss Roll Cake</p> |

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

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

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