

SPRING MENU

WEEK 1
WEEK 2
WEEK 3

MON

TUES

WED

THURS

FRI

MAIN

CHICKEN FAJITAS,
NACHOS, SOUR
CREAM & SALSA
(MK, SO*, G/W)

BEEF & LENTIL
BOLOGNESE WITH
CHEF'S SALAD
(G/B*, W)

GARLIC & THYME
CHICKEN LEG WITH
ROAST POTATOES,
SEASONAL
VEGETABLES &
GRAVY

ITALIAN MEATBALL &
ROASTED VEGETABLE
RAGU WITH PASTA
(CE, G/W)

FISH & CHIPS WITH
FRESH MINTED
MUSHY PEAS &
HOMEMADE TARTARE
SAUCE
(E, F, MU, G/B*, W)

ROOTS & SHOOTS

SPICY QUORN &
VEGETABLE FAJITAS
WITH NACHOS, SOUR
CREAM
(E, MK, MU, SO*, G/B,
W)

MAC & CHEESE WITH
CHEF'S SALAD
(MK, G/W)

VEGETABLE MEATLOAF
WITH STICKY GLAZE &
SEASONAL ROASTED
VEGETABLES
(CE, E, G/B, W)

ITALIAN PLANT-
BASED MEATBALL &
ROASTED VEGETABLE
RAGU WITH PASTA
(CE, E*, MU*, SE*, SO,
G/B, W)

CHEESE & ONION
PASTY & CHIPS
(MK, G/W)

PASTA POPINA

TOMATO & BASIL
PASTA
(G/W)
1

CREAMY CAJUN
PASTA
(MK, MU, G/W)

TOMATO & PESTO
PASTA
(G/W)
1

CREAMY CARBONARA
(MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
1

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD

CHOCOLATE &
BANANA SPONGE
WITH CHOCOLATE
SAUCE
(E, MK, SO*, G/W)

EVE'S PUDDING WITH
CUSTARD
(E, MK, SO*, G/W)

CARAMEL APPLE
CRUMBLE WITH
CUSTARD
(MK, G/W)

RICE PUDDING WITH
FRUIT COULIS
(MK)

JAM & COCONUT
SPONGE WITH
CUSTARD
(E, MK, SO*, G/W)

MEAL
DEAL

Theme
Days



Go
Vegan

ALLERGENS KEY:

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SE = SESAME
SO = SOYA
SU = SULPHUR DIOXIDE

* = MAY CONTAIN

Olive
dining
food with passion