



SPRING MENU

Week one

Pick a
MAIN

Pick a
MEAT-FREE MAIN

Pick a
JACKET POTATO

Pick a
DESSERT

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Brunch: Sausage, Bacon, Hash Brown and Baked Beans 	Chicken Tikka with Rice, Naan and Sweetcorn 	Roast Shoulder of Pork with Roast Potatoes, Seasonal Vegetables and Gravy 	Beef Meatballs with Penne Pasta and Peas 	Breaded Fish or Salmon Fingers with Chips and Beans
Tomato and Basil Pasta Bake with Focaccia and Salad Sticks 	Veggie Chilli with Steamed Rice, Nachos and Sweetcorn 	Vegetable and Five Bean Cottage Pie with Seasonal Vegetables 	Roasted Vegetable and Cheese Quiche with New Potato and Peas 	Roasted Vegetable Fajita with Chips and Beans
Cheese / Beans / Tuna	Cheese / Beans / Tuna	Cheese / Beans / Tuna	Cheese / Beans / Tuna	Cheese / Beans / Tuna
Custard Cookie 	Apple Flapjack 	Chocolate Cake 	Fruit Platter	Jelly and Fruit



We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening. For up-to-date allergen information, scan the QR code.

FRESH FRUIT & YOGHURT SERVED DAILY



SPRING MENU

Week two

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pick a MAIN	Chicken Fajita Wrap with Vegetable Rice 	Beef Bolognese with Penne Pasta and Salad Sticks 	Roast Gammon with Roast Potatoes, Seasonal Vegetables and Gravy 	Dartmoor Sausage Pasta Bake with Sweetcorn 	Chicken Chunks with Chips and Beans
Pick a MEAT-FREE MAIN	Vegetable Sausage and Mash with Carrots and Gravy 	Stir Fried Vegetable Noodles with Salad Sticks 	Cheddar Cheese and Potato Pie with Roast Potatoes, Seasonal Vegetables and Gravy 	Vegetable Lasagne with Garlic Bread with Sweetcorn 	Vegetable Sausage Roll with Chips and Beans
Pick a JACKET POTATO	Cheese / Beans / Tuna	Cheese / Beans / Tuna	Cheese / Beans / Tuna	Cheese / Beans / Tuna	Cheese / Beans / Tuna
Pick a DESSERT	Raspberry Shortbread 	Chocolate Krispie Cake 	Carrot Cake 	Ice Cream Pot 	Lemon Drizzle Muffin



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SPRING MENU

Week three

MONDAY

Sausage and Mash with Carrots and Gravy



TUESDAY

PIZZA DAY

Pepperoni or Margherita Pizza with Potato Wedges and Baked Beans



WEDNESDAY

Roast Chicken with Roast Potatoes, Seasonal Vegetables and Gravy



THURSDAY

Bacon Macaroni Cheese with Garlic Bread and Salad Sticks



FRIDAY

Breaded Fish Fingers with Chips and Beans



Macaroni Cheese with Garlic Bread and Salad Sticks



Leek and Potato Bake with Roast Potatoes and Seasonal Vegetables



Butternut, Sweet Potato and Cauliflower Curry with Steamed Rice and Naan Bread



Veggie Nuggets with Chips and Beans



Cheese / Beans / Tuna

Cheese / Beans / Tuna

Cheese / Beans / Tuna

Cheese / Beans / Tuna

Cheese / Beans / Tuna

Fruity Flapjack



Fruit Platter

Iced Sponge



Gingerbread Men



Orange Sticky Toffee



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Pick a **JACKET POTATO**

Pick a **DESSERT**



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