

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

CHICKEN & TOMATO PASTA
(MK, G/W)

CHICKEN FLATBREAD
(G/B*, O*, R*, W)

ROAST BEEF & GRAVY

CHICKEN NOODLES
(E, SO, G/W)

FISH FINGERS OR SALMON FISHPAKE & CHIPS
(F, G/W)

TIME TO BAKE

MAIN



TOMATO & BASIL GNOCCHI
(CE, E*, MK*, MU*, SO*, G/W)

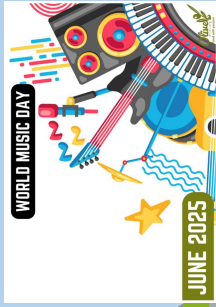
VEGGIE & QUORN FLATBREAD
(E, G/B*, O*, R*, W)

SUMMER VEGETABLE QUICHE & NUT FREE PESTO
(E, MK, G/W)

VEGETABLE NOODLES
(E, SO, G/W)

SPINACH & FETA PARCEL
(E, MK, G/W)

VEGGIE



GARLIC BREAD & GREEN SALAD
(MK*, SO*, G/W)

STEAMED RICE & GREEN SALAD

RUSTIC ROAST POTATOES WITH ROAST PARSNIPS & CARROTS

STIR FRIED GREENS

BEANS OR PEAS

SIDES



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WIMBLEDON



LEMON DRIZZLE CAKE
(E, MK, SO*, SU, G/W)

TROPICAL SMOOTHIE
(MK)

TOFFEE & PEAR CRUMBLE
(MK, G/B*, O, W)

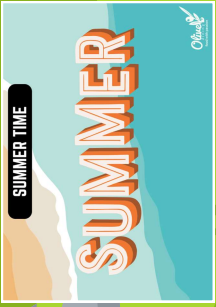
CHOCOLATE ORANGE MARBLE CAKE
(E, MK, SO*, G/W)

ICED FRUIT LOLLY

PUD



SUMMER TIME



JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

21ST APRIL / 12TH MAY / 9TH
JUNE / 30TH JUNE / 21ST
JULY

ALLERGENS

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 SEEDS
SO = SOYA
SU = SULPHUR
* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG

Olive
dining
food with passion

WEEKLY MENU

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WEEK 3



MONDAY

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THURSDAY

FRIDAY

THEME DAYS

BBQ CHICKEN PIZZA
(MK, G/W)

BEEF & MIXED BEAN
CHILLI CON CARNE

ROAST CHICKEN &
GRAVY

CHICKEN CURRY
(CE, G/B*, O*, R*, W*)

BATTERED FISH OR
SALMON FISHCAKE &
CHIPS
(F, G/W)



MAIN

MARGHERITA PIZZA
(MK, G/W)

QUORN & MIXED BEAN
CHILLI CON CARNE
(E, G/B)

SUMMER
VEGETABLE TART
(G/W)

BUTTERNUT SQUASH &
SPINACH TARKHA DAHL
(CE, G/B*, O*, R*, W*)

VEGAN NUGGETS
AND CHIPS
(G/W)

VEGGIE

HOMEMADE POTATO
WEDGES & GREEN
SALAD

STEAMED RICE WITH
BROCCOLI & GREEN
BEANS

RUSTIC ROAST POTATOES
WITH ROAST PARSNIPS &
CARROTS

PEAS & CARROTS

BEANS OR
PEAS

SIDES



CHOCOLATE &
BEETROOT BROWNIE
(E, MK, SO, G/B*, W)

HONEY & RAISIN
FLAPJACK
(G/B*, O, W*)

FRUIT YOGHURT
(MK)

PINEAPPLE & GINGER
CAKE
(E, MK, SO*, G/W)

ICE CREAM
(MK)

PUD



JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

28TH APRIL / 19TH MAY /
16TH JUNE / 7TH JULY

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G/B = BARLEY

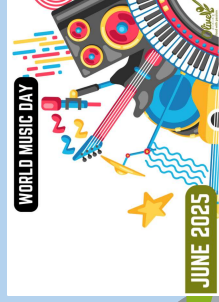
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MONDAY

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FRIDAY

THEME DAYS

CHICKEN FAJITAS
(G/W)

BEEF BURGER
(SE*, SO, SU, G/W)

ROAST TURKEY &
GRAVY

BEEF JAMBALAYA

FISH FINGERS OR
SALMON FISHCAKES
& CHIPS
(F, G/W)

TIME TO BAKE



MAY 2025

VEGGIE QUORN
FAJITAS
(CE, E, MU, G/B, O*,
R*, W)

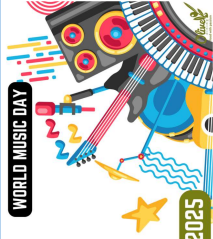
CHICKPEA &
SPINACH BURGER
(SE*, G/B*, O*, R*,
W)

THYME & GARLIC
ROASTED QUORN
(G/W)

BEAN JAMBALAYA

VEGGIE SAUSAGE
ROLL & CHIPS
(MK*, SO, G/B, W)

WORLD MUSIC DAY



JUNE 2025

SPICY RICE & GREEN
SALAD

HOMEMADE POTATO
WEDGES, BAKED BEANS
& GREEN SALAD

RUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS

BROCCOLI &
SWEETCORN

BEANS OR
PEAS

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WIMBLEDON



JULY 2025

FRUIT JELLY

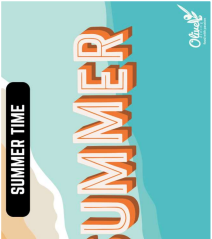
SPICED BANANA
CAKE & TOFFEE
SAUCE
(E, MK, SO*, G/W)

SUMMER FRUIT
CRUMBLE
(G/B*, O, W)

VANILLA SHORTBREAD
(G/W)

STRAWBERRY
MOUSSE
(MK)

SUMMER TIME



SUMMER

JACKET POTATO | DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | SELECTION OF COLD DESSERT POTS

DATES

6TH MAY / 2ND JUNE / 23RD
JUNE / 14TH JULY

ALLERGENS

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F = FISH
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G/B = BARLEY

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