

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

BBQ Chicken Pizza
(MK, G/W)

Piri Piri Chicken

Beef & Lentil Cottage Pie
(G/B*, W*)

Butter Chicken Curry
(G/B*, O*, R*, W*)

Fish Fingers & Chips
(F, G/W)



MAIN



VEGGIE

Veggie Supreme Pizza
(MK, G/W)

Piri Piri Quorn & Veggies
(CE, E, MU, G/B, O*, R*, W)

Roasted Vegetable & Five Bean Cottage Pie
(MU*, SO*, G/B*, O*, R*, W*)

Chickpea & Vegetable Masala
(CE, MK, G/B*, O*, R*, W*)

Cheese & Tomato Pinwheel
(MK, G/W)

SIDES

Homemade Potato Wedges & Green Salad

Steamed Rice & Green Beans

Roasted Carrots & Parsnips

Beans or Peas



Vegan Roasted Vegetable Pasta
(G/W)

Jacket & Salad

Tomato & Basil Pasta
(CE, G/W)

Jacket & Salad

Mac & Cheese
(MK, G/W)



Orange & Berry Cake
(E, MK, SO*, G/W)

Chocolate & Orange Brownie
(E, MK, SO, G/B*, W)

Apple Crumble With Custard
(MK, G/W)

Carrot Cake
(E, MK, SO*, G/B*, O*, W)

Cinnamon Swirl
(G/W)

DATES

4 SEP / 22 SEP /
13 OCT / 10 NOV /
1 DEC

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

ALLERGENS

CE = CELERY F = FISH G/O = OATS L = LUPIN SO = SOYA
CR = CRUSTACEAN G = GLUTEN G/R = RYE MK = MILK SU = SULPHUR
E = EGGS G/B = BARLEY G/W = WHEAT MO = MOLLUSCS P = PEANUTS SE = SESAME SEEDS
* = MAY CONTAIN V = VEGAN S = SEASONAL VEG



WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

Chicken Curry

Beef Burger
(SE*, SO, SU, G/W)

Roast Chicken & Gravy

Beef & Lentil Bolognese
Pasta Bake
(MK, G/B*, W)Fish Fingers & Chips
(F, G/W)

MAIN

Quorn & Mixed Bean Chili
con Carne
(E)Vegetable Burger
(SE*, G/W)Roasted Vegetable Filo
Parcel with Homemade
Tomato Sauce
(G/W)Mac & Cheese
(MK, G/W)Cheese & Tomato
Pinwheel
(MK, G/W)

VEGGIE

Rice & Peas With Green
BeansHomemade Potato Wedges
with Baked Beans or Green
SaladRustic Roast Potatoes with
Roasted Carrots & ParsnipsMixed Green Salad &
Coleslaw
(E)

Beans or Peas



SIDES

Vegan Roasted Vegetable
Pasta
(G/W)

Jacket & Salad

Tomato & Basil Pasta
(CE, G/W)

Jacket & Salad

Mac & Cheese
(MK, G/W)PASTA &
JACKETHomemade Chocolate
Cookie
(E, MK, SO, G/W)Yoghurt with Honey & Fruit
(MK)Winter Fruit Crumble with
Custard
(MK, G/B*, O, W)Orange Syrup Sponge With
Vanilla Sauce
(E, MK, SO*, G/W)Ice Cream with Fresh
Fruit
(MK)

PUD

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

DATES

8 SEP / 29 SEP /

20 OCT / 17 NOV /

8 DEC

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGSF = FISH
G = GLUTEN
G/B = BARLEYG/O = OATS
G/R = RYE
G/W = WHEATL = LUPIN
MK = MILK
MO = MOLLUSCSMU = MUSTARD
N = NUTS
P = PEANUTSSO = SOYA
SU = SULPHUR
SE = SESAME SEEDS* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG

food with passion

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

Jerk Chicken Curry

Beef Lasagne With Lentils
(E*, MK, G/B*, W)

Homemade Chicken
Sausage Roll With Gravy
(E, G/W)

Honey Glazed Chicken with
Homemade Wedges
(SO, G/W)

Fish Fingers & Chips
(F, G/W)



MAIN

Sweet Potato, Chickpea &
Coconut Curry
(CE, G/B*, O*, R*, W)

Roasted Squash & Root
Vegetable Lasagne
(E*, MK, G/W)

Homemade Roast
Vegetable & Stuffing Roll
(G/W)

Honey Glazed Quorn with
Homemade Wedges
(SO, G/W)

Cheese & Tomato
Pinwheel
(MK, G/W)



VEGGIE

Rice & Peas With Green
Beans

Mixed Green Salad

Rustic Roast Potatoes with
Roasted Carrots & Parsnips

Carrots & Green Beans

Beans or Peas



SIDES

Vegan Roasted Vegetable
Pasta
(G/W)

Jacket & Salad

Tomato & Basil Pasta
(CE, G/W)

Jacket & Salad

Mac & Cheese
(MK, G/W)



PASTA &
JACKET

Banana Cake With Custard
(E, MK, SO*, G/W)

Fruit Jelly

Lemon Drizzle Cake
(E, MK, SO*, SU, G/W)

Caramel Apple Crumble
with Custard
(MK, G/W)

Vanilla & Raisin
Shortbread Biscuit
(G/W)



PUD

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

DATES

15 SEP / 6 OCT /
3 NOV / 24 NOV /
15 DEC

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

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG



Olive
dining
food with passion