



Menu

Week Beginning Monday 3rd May

(apologies in advance: some changes may occur from time to time due to seasonal availability or unforeseen circumstances)

Allergens ~~with a line through~~ are in the dish: molluscs eggs fish lupin soya milk peanuts ~~gluten~~ crustaceans mustard nuts sesame celery sulphites

Monday

Bank Holiday Monday

Main Meal—Choose fromrustic beef or veggie meatballs

Side of.....rich vegetable and tomato sauce, couscous, roasted broccoli and mozzarella sprinkles

Pudding....fresh fruit

Allergens

molluscs eggs fish lupin soya milk peanuts ~~gluten~~ crustaceans
mustard nuts sesame celery sulphites

Tuesday

Main Meal—Without Meat Wednesday

nut-free pesto pasta with new potato and fine green beans

Side of.....watercress and tomato salad with olives

Pudding....cold spice, rice pudding

Allergens

molluscs eggs fish lupin soya milk peanuts ~~gluten~~ crustaceans
mustard nuts sesame celery-sulphites

Wednesday

Main Meal—Choose from

free-range sausage or veggie mix scotch egg

Side of.....oven cooked chips and a big crunchy seasonal salad

Pudding....fresh fruit

Allergens

molluscs eggs fish lupin soya milk peanuts ~~gluten~~ crustaceans mustard
nuts sesame celery sulphites

Thursday

Main Meal

baked potatoes

A side oftuna mayo, mozzarella and Cheddar mix, coleslaw, tomato, cucumber and iceberg lettuce

Pudding.... Friday treat to be decided

Allergens

molluscs eggs fish lupin soya milk-peanuts ~~gluten~~ crustaceans mustard
nuts sesame celery sulphites

Friday