



Menu



Week Beginning Monday 16th May

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

Allergens are highlighted in red

Monday

Main Meal—Meat Free Monday

fresh skinless tomato, roasted fennel, garlic and sage spaghetti pasta sauce

Side of.....roasted broccoli

pudding.....rice pudding or fresh fruit

Allergens
milk – gluten – lupin

Tuesday

Main Meal—Choose fromFree-range chicken schnitzel or home-made veggie patty

Side of.....roasted Rosemary cubed potatoes home-made coleslaw with apple and dill and sweetcorn

Pudding.....fresh fruit

Allergens
gluten - dairy—sulphate

Wednesday

Main Meal—Without Meat Wednesday

seasonal vegetable and cheese pasta bake

Side of.....broccoli and green beans

Pudding.....Greek yogurt and crème fraiche with a crunchy homemade honey, oat, quinoa and dried zest and cranberry granola or fresh fruit

Allergens
gluten - milk—lupin—sulphates

Thursday

Main Meal—Choose from

free-range pork and apple, or cheese, onion and potato, puff pastry rolls

Side of.....hasselback potatoes, sautéed seasonal vegetables

Pudding.....fresh fruit

Allergens
egg—gluten—lupin—milk

Friday

Main Meal— Fish Friday

fresh, local, white fish in Panko breadcrumbs

A side ofoven roasted skin on chips, peas, lemon and ketchup

Pudding..... apple crumble and cream

Allergens
eggs - fish - lupin—milk—gluten—sulphites