



Menu

Week Beginning Monday 20th June 2022

(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 summer squash, garlic and fresh sage
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

Wednesday

Main Meal—Without Meat Wednesday

Home-made vegetable and fresh mozzarella pizza

Side of.....rocket, sweetcorn, olives and cucumber

**Pudding.....Greek yogurt and crème fraiche whipped up with mango
puree**

Allergens
gluten - milk—lupin—sulphates

Thursday

Main Meal—Choose from

free-range pork sausage, or smoky vegetarian hotdog

**Side of.....roasted skin on thinly sliced potatoes with fresh rosemary,
sweetcorn broccoli**

Pudding....fresh fruit

Allergens
gluten

Friday

Main Meal:

lemon zest, mild chili, garlic infused oil, parsley and anchovy pasta

Side of.....rocket and roasted broccoli

Pudding....tinned apple and wild cherry fruits, oaty crumble with fresh cream

Allergens
Fish—milk —gluten