



# Weekly Menu 4

8<sup>th</sup> May, 12<sup>th</sup> June & 10<sup>th</sup> July, 2023

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Red Choice</b>	Mediterranean Bolognese with Pasta Twirls Homemade Garlic Bread Broccoli Sweetcorn	Corned Beef Pie Oven Roasted Potatoes Garden Peas Baked Beans	Meatballs in Tomato Sauce served with Pasta Green Beans Mixed Vegetables	Chicken Curry with Rice Cauliflower Sweetcorn	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Blue Choice</b>	Mediterranean Quorn Bolognese with Pasta Twirls (V)		Quorn Meatballs in Tomato Sauce (V)		Baked Cheese & Onion Roll (V)
<b>Green Choice</b>	Homemade Cheese Quiche (V) Baked Potato Wedges Broccoli & Sweetcorn	Pizza (V) Oven Roasted Potatoes Garden Peas Baked Beans	Fishcake Baked Jacket Potato Spaghetti Hoops	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V)	Sausage Roll Oven Baked Chips Garden Peas Baked Beans
<b>Cold Selection</b>	Ham Sandwich Baked Potato Wedges	Tuna Sandwich Baked Jacket Potatoes	Cheese Sandwich (V) Oven Roasted Potatoes	Egg Mayonnaise Sandwich (V) Baked Jacket Potatoes	Cheese Sandwich (V) Oven Baked Chips
<b>Desserts</b>	Syrup Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Oaty Apple Crumble with Custard Sauce Cold Bar Fresh Fruit Salad	Marble Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Creamy Rice Pudding with Jam Sauce Cold Bar Fresh Fruit Salad	Chocolate Lime Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt