



# Weekly Menu 3

29<sup>th</sup> April, 3<sup>rd</sup> June & 1<sup>st</sup> July, 2024

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Red Choice</b>	Breaded Chicken Breast Oven Roasted Potatoes Garden Peas Diced Carrots	Mediterranean Bolognaise with Cheesy Bread Mixed Vegetables	Beef Burger in a Bun Oven Roasted Potatoes Baked Beans Garden Peas	Chicken Casserole & Dumplings Creamed Potatoes Cauliflower/Swede	Homemade Pizza (V) Oven Baked Chips Garden Peas Baked Beans
<b>Blue Choice</b>	Quorn Dippers (V)	Quorn Bolognaise (V)	Quorn Burger in a Bun (V)	Quorn Casserole & Dumplings (V)	
<b>Green Choice</b>	Corned Beef Pie Oven Roasted Potatoes Garden Peas Diced Carrots	Sausage Roll Baked Jacket Potato Spaghetti Hoops	Salmon & Sweet Potato Fishcake Oven Roasted Potatoes Baked Beans Garden Peas	Fish Fillet Fingers Baked Jacket Potatoes Spaghetti Hoops	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V) with Tossed Salad
<b>Cold Selection</b>	Cheese Sandwich (V) Oven Roasted Potatoes	Tuna Sandwich Baked Jacket Potato	Egg Mayo Sandwich (V) Oven Roasted Potatoes	Cheese Sandwich (V) Baked Jacket Potatoes	Egg Mayo Sandwich (V) Oven Baked Chips
<b>Desserts</b>	Marble Sponge with Custard Sauce  Cold Bar  Fresh Fruit Bowl	Oaty Apple Crumble with Custard Sauce  Cold Bar  Fresh Fruit Salad	Feathered Sponge with Custard Sauce  Cold Bar  Fresh Fruit Bowl	Syrup Roly Poly with Custard Sauce  Cold Bar  Fresh Fruit Salad	Vanilla 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