









WEEK 3	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ΜΑΙΝ ΔΙΣΗ	Hot dog served with wedges	Chicken chow mein	Spaghetti Bolognese	Pork sausage with creamy mash potato & gravy	Crispy battered fish & chunky chips
ΠΕΓΕΤΑΡΙΑΝ ΜΑΙΝ ΔΙΣΗ	Macaroni cheese	 Vegetable & bean chilli with 50/50 rice 	 Quorn™ fajitas	 Vegan sausage & mash potato with gravy	 Quorn™ nuggets with chunky chips
ΑΧΧΟΜΠΑΝΙΜΕΝΤΣ 	Peas & sweetcorn Salad bar	Broccoli & cauliflower Salad bar	Green beans & cabbage Salad bar	Corn on the cob & carrots Salad bar	Peas & baked beans Salad bar
ΔΕΣΣΕΡΤΣ	Jam & coconut sponge	Oaty apple squares	Lemon cake	Sticky toffee pudding with custard	 Chocolate brownie
ΦΡΕΣΗ ΦΡΥΙΤ or ΨΟΓΗΥΡΤ	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
ΘΑΚΕΤ ΠΟΤΑΤΟ ΑΝΘ σανδωιχη σελεχτιον	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection	Jacket potato and sandwich selection



MENU

Eating all your fruit & veg will help you grow **BIG** and **STRONG** (like me!)



KEY



- 1 OF YOUR 5 A DAY



- MEAT-FREE MONDAY



- CHEF'S CHOICE



- PLANT-BASED (VEGAN)

Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.