



SPRING MENU



WEEK A







For weeks commencing: 24th Feb & 17th Mar



Fresh
Start



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Cowboy bean and potato pie (VG)	Tuna and sweetcorn pasta	Roast chicken, roast potatoes and Yorkshire pudding	Sausage plait with herby diced potatoes	Fish fingers and chips
 Cheese & tomato pizza (V)	Veggie all day breakfast (V)	Butternut vegan roast (VG)	Spring veggie stroganoff (V)	Fishless fingers and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt with fruit compote (V)	Lime and coconut cake (V)	Jelly (VG)	Oaty Cookie (VG)	A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All of our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.



SPRING MENU



WEEK B







For weeks commencing: 3rd Mar & 24th Mar



Fresh
Start



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Southern style vegetable jambalaya (VG)	All day breakfast	Roast chicken, roast potatoes and Yorkshire pudding	Chicken Korma and rice	Breaded fish and chips
 Cheese & tomato pizza (V)	Pesto pasta (VG)	Vegetarian toad in the hole with roast potatoes (V)	Veggie meatball melt sub (V)	Curried vegetable pasty and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Lemon Mousse (V)	Chocolate courgette cake (V)	Jelly (VG)	Ginger cookies (VG)	A selection of home baking (V)

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SPRING MENU



WEEK C





For weeks commencing: 10th Mar & 31st Mar



Fresh
Start



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Veggie garlic noodles (VG)	Mild chilli and rice	Roast gammon with roast potatoes and Yorkshire pudding	Cajun chicken pasta	Breaded fish and chips
 Cheese & tomato pizza (V)	Vegetable enchiladas (V)	Bubble and squeak burger with Yorkshire pudding (V)	Cheese and tomato pinwheels with roasted baby potatoes (V)	Veggie sausage and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Peach swirl (V)	Apple and cinnamon cake (V)	Cheese and crackers (V)	Lemon cookies (VG)	A selection of home baking (V)

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