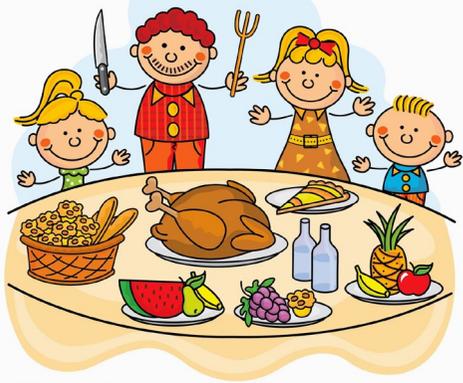


MENU - WEEK A

For w/c 3rd Nov, 24th Nov & 15th Dec



Fresh Start



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

 Singapore style noodles (VG)

Salmon fishcakes

Sausage plait, roast potatoes and seasonal veg

Chicken korma with rice

Fish fingers and chips

 Cheese & tomato pizza (V)

Macaroni cheese (V)

Veggie cowboy pie with roast potatoes (VG)

Roasted veg and bean burrito (VG)

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 a choice of either fruit coulis, granola or honey topping (V)

Lemon shortbread (VG)

Jelly (VG)

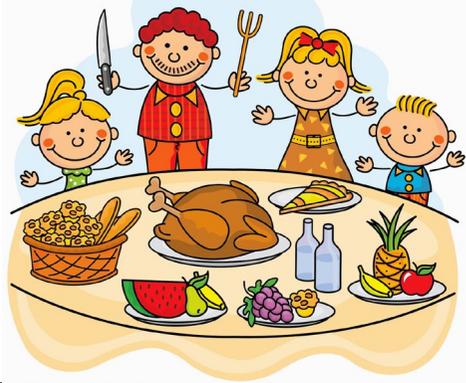
Chocolate courgette cake (V)

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.

MENU - WEEK B

For w/c 10th Nov & 1st Dec



Fresh Start



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Veggie meatballs and rice (VG)

All day breakfast

Roast Chicken, Yorkshire pudding seasonal veg & roast potatoes

Spaghetti bolognese

Breaded fish and chips



Cheese & tomato pizza (V)

Veggie all day breakfast (VG)

Shepherdess pie (VG)

Spinach and chickpea curry (VG)

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

Yoghurt with a choice of either fruit coulis, granola or honey topping (V)

Chewy chocolate biscuits (VG)

Jelly (VG)

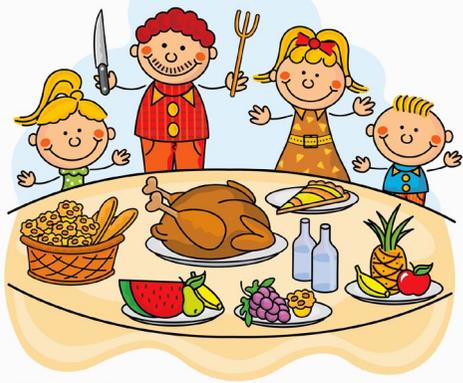
Dorset apple cake (V)

A selection of home baking (V)

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MENU - WEEK C

For w/c 17th Nov & 8th Dec



Fresh Start



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Sweet potato, pepper and coconut curry with rice (VG)

Pasta carbonara

Roast Chicken, Yorkshire pudding seasonal veg & roast potatoes

Pork and apple casserole with rice

Breaded fish and chips



Cheese & tomato pizza (V)

Cheesy bean bake (V)

Meatless mince puff pie (VG)

Pesto pasta (VG)

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

Yoghurt with a choice of either fruit coulis, granola or honey topping (V)

Sultana flapjack (VG)

Cheese and crackers (V)

Orange drizzle cake (V)

A selection of home baking (V)

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