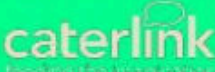


Spring Summer Menu 2025

(3 week cycle)

WEEK ONE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION #1	BUTTERNUT MAC & CHEESE With Crunchy Croutons	Spaghetti Bolognaise with Garlic Bread 	CHICKEN SAUSAGE Roast Potatoes and Gravy	 CHICKEN TIKKA MASALA With 50/50 Rice 	BREADED FISH with Chips & Garden Peas
OPTION #2	CHICKEN CHOW MEIN	FALAFEL WRAPS with Couscous and Mint & Yoghurt Dip 	VEGAN SAUSAGE With Roast Potatoes and Gravy 	 SWEET POTATO & CHICKPEA CURRY with 50/50 Rice 	CHEESE & LEEK FRITTATA with Chips and Garden Peas
ON THE SIDE	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
DESSERT OF THE DAY	PINEAPPLE UPSIDE DOWN CAKE	CHOCOLATE CRUNCH CAKE	 STICKY TOFFEE APPLE CRUMBLE With Custard	WARMED JAMAICAN GINGER CAKE with Ice Cream or Custard	ICED SPONGE CAKE
ALSO AVAILABLE! SOUP OF THE DAY FILLED JACKET POTATOES	CHECK OUT... 21 st April 12 th May 02 nd June 23 rd June 14 th July 01 st September 22 nd September 13 th October		MENU KEY  ADDED PLANT PROTEIN  SOURCE OF WHOLEMEAL	ALLERGIES PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE AN ALLERGY AND NEED TO KNOW WHAT'S INSIDE OUR FOOD DRINKS. THEY WILL ADVISE YOU OF YOUR AVAILABLE CHOICES.	

WEEK TWO	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION #1	Chicken Sticky Soy and Honey Noodles	BEEF LASAGNE with Garlic Bread and Salad	CREAMY CHICKEN AND BROCCOLI PIE with New Potatoes	 JERK CHICKEN with Rice and Peas and Pineapple Slaw	FISH IN BATTER with Chips
OPTION #2	CRUNCHY LENTIL PASTA BAKE with Roasted Vegetables	CHICKPEA AND APRICOT TAGINE With Couscous	LEEK, ONION & POTATO TRAY BAKE	CURRIED SQUASH & BUTTERBEAN STEW with Rice and Peas & Slaw	VEGAN BURGER with Chips
ON THE SIDE	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
DESSERT OF THE DAY	CHOCOLATE SPONGE PUDDING	APPLE PIE With Cream	PEAR & CHOC CRUMBLE With Custard	JAM & COCONUT SPONGE	OATY FLAPJACK
ALSO AVAILABLE! SOUP OF THE DAY FILLED JACKET POTATOES	CHECK OUT... 26 th April 08 th June 21 st July 28 th September 18 th May 30 th June 08 th September 20 th October		MENU KEY VEGAN OPTION ADDED PLANT PROTEIN SOURCE OF WHOLEMEAL	ALLERGIES PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE AN ALLERGY AND NEED TO KNOW WHAT'S INSIDE OUR FOOD DRINKS. THEY WILL ADVISE YOU OF YOUR AVAILABLE CHOICES.	caterlink Feeding the imagination

WEEK THREE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION #1	CHICKEN AND SWEETCORN MEATBALL PASTA	CHICKEN SOUVLAKI with Golden Rice or Seasoned Potatoes	ROAST OF THE DAY New Potatoes & Gravy	ENCHILADAS Chicken with 50/50 Rice	CHIP SHOP FISH / SAUSAGE with Chips, Mushy Peas and Gravy/ Curry Sauce
OPTION #2	SPAGHETTI & PLANT BASED MEATBALLS	SPINACH & CHEESE WHIRL Golden Rice or Seasoned Potatoes	LENTIL DISC PIE with New Potatoes & Gravy	MEXICAN SOYA CHILLI with 50/50 Rice and Sour Cream	VEGAN SAUSAGE Chips, Mushy Peas & Gravy/ Curry Sauce
ON THE SIDE	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
DESSERT OF THE DAY	CHOC ORANGE COOKIE	SUMMER FRUIT CRUMBLE With Custard	FRUIT MUFFINS	PINEAPPLE UPSIDE DOWN CAKE With Custard	CHOCOLATE BROWNIE
ALSO AVAILABLE!	CHECK OUT...		MENU KEY	ALLERGIES	
SOUP OF THE DAY FILLED JACKET POTATOES	05 th May 07 th July 06 th October 16 th June 15 th September		VEGAN OPTION ADDED PLANT SOURCE OF	PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE AN ALLERGY AND NEED TO KNOW WHAT'S INSIDE OUR FOOD DISHES. THEY WILL ADVISE YOU AT WHAT YOU CAN EAT.	
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