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Contains:  Halal  Dairy  Gluten  Mild Spice  Crustaceans  Eggs  Sulphates  Celery  Soya  Fish  Mustard  Sesame

'Meat Free' Monday	Tuesday	Wednesday	Thursday	Friday
<b>Cheese and Tomato Pasta Bake</b> Penne pasta baked in a rich cheddar sauce topped with grated cheddar and sliced tomatoes, served with garlic bread   	<b>Chinese Pork and Noodles</b> Chinese style pork and vegetable stir fry with noodles   	<b>Roast Chicken Thigh</b> Traditionally roasted chicken thighs served with sage and onion stuffing and roast potatoes  	<b>Beef and Vegetable Pie</b> A savoury mince beef and vegetable pie in a rich gravy topped with puff pastry and served with gravy 	<b>Chefs Crispy Battered Pollock</b> Hand battered pollock served with tartar sauce & lemon wedges   
<b>Vegetable Risotto</b> A comfort food risotto with carrots celery and onion, fresh herbs and parmesan cheese   	<b>Vegetable and Bean Cottage Pie</b> A Vegan twist on a classic but packed with beans and seasonal vegetables and topped with mashed potato	<b>Cheese and Tomato Pizza</b> Individual bread base topped with a tomato sauce and mozzarella and cheddar cheese  	<b>Vegetable Tagliatelle in a creamy sauce</b> Tagliatelle pasta served in a creamy sauce with mixed vegetables  	<b>Vegan Minced Quorn Lasagne</b> Minced Quorn cooked with vegetables and tomatoes, layered with lasagne and a creamy cheese sauce topped with Cheddar cheese  
				<b>Fish Fingers</b>   <b>Vegan Sausages</b> 
Sautéed potatoes Peas Sweetcorn	Pan Fried potatoes Green Beans	Roast potatoes Carrots Cabbage	Medley of vegetables Leeks in a cream sauce	Mushy and garden peas Baked beans Chipped or mashed potatoes
<b>Jacket Potatoes</b> Served with baked beans & grated cheese 				
<b>Triple Chocolate Chip Sponge with Chocolate Sauce</b> A genoise sponge with triple chocolate chips served with lashings of chocolate sauce    	<b>Apple Crumble</b> An apple filling topped with an oat crumble served with custard  	<b>Lemon Curd Sponge and Custard</b> A genoise sponge with lemon curd and served with custard  	<b>Syrup Roly Poly</b> Golden syrup steamed in a suet roly poly and served with custard  	<b>Pear and Toffee Crumble and Custard</b> A pear and toffee filling topped with an oat crumble served with custard  
Fruit yoghurts, fresh fruit, sliced fruit and assorted cold sweets available every day 