Autumn Menu 2024

| Week 2 | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|---|---|---|---|--|
| Break | Cheese and tomato toastie (gluten, milk) | Tomato and cheese toastie (gluten, milk) | Tomato and cheese toastie (gluten, milk) | Tomato and cheese toastie (gluten, milk) | Cheese and tomato toastie (gluten, milk) |
| Main meal and vegetarian meal | Crumbed cod fingers (gluten, fish) or Quorn southern fried vegan nuggets(gluten) | Roast turkey dinner/Quorn fillet(soya) dinner | Hunters chicken(milk), vegan steak pie(gluten) | Sri Lankan beef curry, Chicken korma(milk)or paneer(milk) and cauliflower curry | Breaded fish (gluten , fish) or sausages(gluten,soya,sulphites)/Quorn fillet(gluten) |
| Served with | Tortilla wrap(gluten), veggies, salad, coleslaw(egg) and steamed potatoes | Fresh veg in season, mashed potato (sulphites), Yorkshire pudding and gravy | Herny diced | Brown rice, naan bread(gluten), mint yoghurt(milk) and mango chutney | Oven baked chips, salad, peas and curry sauce (gluten, celery, mustard) |
| Pasta pot | Tomato or pepperoni pasta(gluten) pot | Tomato or chicken tikka(milk) pasta (gluten) pot | sulphites, soya) | Tomato or meatball (gluten , milk) pasta(gluten)pot | Tomato or BBQ chicken pasta(gluten)pot |

Available daily

Jacket potato with fillings, Hot paninis, pizza, filled sandwiches and wraps, Street food from the **Shack**, Salad bar – where you can help yourself to a variety of different salads, home-made desserts, fruit, and yoghurt.

We cater for all allergies or intolerances please speak to a member of the catering team.

AVAILABLE DAILY: FRESH FRUIT, FRUIT POTS, YOGHURTS, MILK, WATER, FRUIT, AND HOMEBAKING.