

Autumn Menu 2024

Week 3	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	Beef burritos(gluten)/ Spinach and sweet potato fajita(gluten)	Roast chicken dinner/Veggie falafel dinner	Smoked salmon and broccoli bake(milk, egg)/ Vegetable cottage pie	Spicy beef curry(mustard) Tandoori chicken(milk) or Tofu broccoli korma(milk,soya)	Breaded fish (gluten, fish) or panko crumbed chicken breast(gluten)/ Cheesy crumbed vegetable bake(gluten,milk)
Served with	Tortilla wrap(gluten), veggies, salad, coleslaw(egg) and steamed potatoes	Fresh veg in season, mashed potato(sulphites)and gravy	Salads, garlic bread(gluten), baked beans	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	Tomato or bangers and beans (gluten, sulphites, soya) pasta(gluten) pot	Tomato or meatball (gluten, milk) pasta(gluten)pot	Tomato or BBQ chicken pasta(gluten)pot
Available daily	<p>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.</p> <p>We cater for all allergies or intolerances please speak to a member of the catering team.</p>				

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

All items on the menu are subject to availability, changes to the menu may occur throughout the season.