















# Spring/Summer 2022 Menu

Weeks Commencing: 21<sup>st</sup> February, 21<sup>st</sup> March, 2<sup>nd</sup> May, 6<sup>th</sup> June & 4<sup>th</sup> July

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Main Meal</b>	Breaded Chicken Burger with Herby Diced Potatoes 	Beef Meatloaf with Mashed Potato and Gravy 	Roast Chicken Fillet with Roast Potatoes and Gravy	Pasta Bolognese with Garlic Bread 	MSC Breaded Fish Fillet with Chips and Tomato Sauce 
<b>Meat Free Meal</b>	Vegetable Burger with Herby Dices Potatoes	Vegan Meatloaf with Mashed Potato and Gravy	Broccoli and Cauliflower Cheese with Roast Potatoes 	Vegetable Pasta Bolognese with Garlic Bread 	Vegetable Fingers with Chip and Tomato Sauce 
<b>Vegetables</b>	Sweetcorn & Peas	Sliced Green Beans	Mixed Seasonal Vegetables	Diced Carrots	Garden Peas
<b>Dessert</b>	Carrot Cookie with a Milk Drink 	Fruit Yoghurt 	Mississippi Mud Pie 	Fruit Burst Muffin with a Juice Drink 	Fruit Scone with a Milkshake Drink 

Salad Bar & Fresh Fruit Available Daily

All meals are prepared fresh on the day using local fresh products when possible

No nuts are present in any of our meals or in the preparation area, however some meals contain the following (a full list of allergens can be requested):



Celery



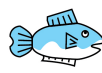
Wheat



Milk



Eggs



Fish



Sulphites



Mustard



Soya



Barley



Oats

Please be advised that all menus are subject to change dependent upon availability