






























Spring/Summer 2022 Menu

Weeks Commencing: 28th February, 28th March, 9th May, 13th June & 11th July

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday				
Main Meal	Italian Meatballs in Tomato Sauce with Wholegrain Rice 	Minced Beef and Onion Pie with Mashed Potato and Gravy 	Roast Pork with Roast Potatoes & Gravy	Cheese Pizza with Potato Smiles  	Jumbo Fishfinger with Chips and Tomato Sauce  				
Meat Free Meal	Vegan Meatballs in Tomato Sauce with Wholegrain Rice	Sweetcorn Quiche with Mashed Potato   	Lentil Roast with Roast Potatoes and Gravy		Spinach and Quorn Pasta Bake with Chips  				
Vegetables	Mixed Vegetables	Diced Carrots	Broccoli	Spaghetti Hoops	Garden Peas				
Dessert	Lemon Shortbread with a Milk Drink  	Fruit Jelly	Apple Crumble with Custard  	Iced Fruit Smoothie	Cheese and Biscuits  				
Salad Bar & Fresh Fruit Available Daily									
<p>All meals are prepared fresh on the day using local fresh products when possible</p> <p>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):</p>									
 Celery	 Wheat	 Milk	 Eggs	 Fish	 Sulphites	 Mustard	 Soya	 Barley	 Oats

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