















Spring/Summer 2022 Menu

Weeks Commencing: 7th March, 18th April, 16th May, 20th June & 18th July

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Hot dog with Tomato Sauce 	Lasagne with Tomato Bread 	Roast Pork with Roast Potatoes and Gravy	Cheese Pizza with Potato Wedges 	Fish Star with Oven Cooked Chips 
Meat Free Meal	Veggie Hotdog with Tomato Sauce 	Vegetable Lasagne with Tomato Bread 	Vegan Meatloaf with Roast Potatoes and Gravy		Vegetable Fingers with Oven Cooked Chips 
Vegetables	Sweetcorn	Diced Carrots	Mixed Seasonal Vegetables	Baked Beans	Garden Peas
Dessert	Carrot Cake with a Milk Drink 	Oatie Apple and Sultana Cookie with a Milkshake Drink 	Reduced Sugar Cornflake Tart with Custard 	Vanilla Ice Cream 	Banana and Apple Muffin with a Juice 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