





















Spring/Summer 2022 Menu

Weeks Commencing: 14th March, 25th April, 23rd May & 27th June

Week 4	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Sausage Roll with New Potatoes 	100% Beef Burger with a Roll and Tomato Sauce 	Turkey Meatballs in Gravy with Mashed Potato	Cheese Pizza with Potato Smiles  	Breaded Salmon Fillet with Chips  
Meat Free Meal	Vegan Sausage Roll with New Potatoes 	Veggie Burger with a Roll and Tomato Sauce 	Vegan Meatballs with Mashed Potatoes and Meat Free Gravy		No Fish Fishfingers with Chips  
Vegetables	Baked Beans	Garden Peas	Broccoli/Carrot Mix	Sweetcorn/Pepper Mix	Mushy Peas
Dessert	Iced Fruit Smoothie	Summer Fruits Muffin with a Juice Drink   	Apple Crumble with Custard  	Chocolate Cracknell with a Milkshake Drink 	Banana and Pear Flapjack with a Milk 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