

*MENU IS SUBJECT TO CHANGE BASED UPON SUPPLIERS

Week One

WEEK COMMENCING FROM:

SEPT 2ND 2019
 SEPT 23RD 2019
 OCT 14TH 2019
 NOV 18TH 2019
 DEC 2ND DEC 2019

Monday	Tuesday	Wednesday	Thursday	Friday
BBQ CHICKEN WITH SPANISH RICE	HOME MADE BEEF LASAGNE & GARLIC BREAD	ROAST DINNER WITH TRIMMINGS	HOME MADE CHICKEN & LENTIL CURRY & RICE	BATTERED COD & CHIPS
SEASONAL VEG	SEASONAL VEG	SEASONAL VEG	SEASONAL VEG	SEASONAL VEG
MEDITERRANEAN PASTA BAKE	CHEESE FLAN	QUORN NUGGETS & SWEET CHILLI DIP	ROASTED ALOO GOBI	CHEESE & ONION PIE
HOME MADE CHOCOLATE & BEETROOT MUFFIN	JAM TART & CUSTARD	RICE PUDDING	RASBERRY TIRAMISU	FRUIT SALAD

Week Two

WEEK COMMENCING FROM:

SEPT 9TH 2019
 SEPT 30TH 2019
 OCT 4TH 2019
 NOV 9TH 2019

Monday	Tuesday	Wednesday	Thursday	Friday
CHICKEN & VEG COBLER WITH POMMS NOISETTES	ITALIAN SAUSAGE IN SPICY TOMATO SAUCE & SPAGHETTI	MEAT & POTATO PIE	SPICY CHICKEN PITTA POCKETS & SAUCES	FISH GOUJONS WITH TARTAR SAUCE
SEASONAL VEG	SEASONAL VEG	SEASONAL VEG	SEASONAL VEG	SEASONAL VEG
VEGGIE RAVIOLI WITH A CRUSTY COB	VEGGIE CHILLI & RICE	CHEESE AND BEAN PIE	OMELETTE WITH ASSORTED FILLINGS	POTATO & VEG LAYONAISE
ICED VANILLA SPONGE	BLUEBERRY MUFFINS WITH BUTTERCREAM	FAIRTRADE COCOA BROWNIE & ICECREAM	JAM & CREAM FILLED ICED FINGERS	FRUIT SALAD

Week Three

WEEK COMMENCING FROM:

SEPT 16TH 2019
 OCT 7TH 2019
 NOV 11TH 2019
 NOV 25TH 2019
 DEC 16TH 2019

Monday	Tuesday	Wednesday	Thursday	Friday
MINCE & ONION PIE	CHICKEN TIKKA MASALA & 50/50 RICE	ROAST CHICKEN DINNER	CHICKEN STIRFRY & NOODLES	BREADED PLAICE GARDEN PEAS & CHIPS
SEASONAL VEG	SEASONAL VEG	SEASONAL VEG	SEASONAL VEG	SEASONAL VEG
MACARONI CHEESE	VEGGIE KORMA & RICE	MUSHROOM LASAGNE & SIDE SALAD	VEGGIE MEATBALLS & TOMATO SAUCE	CHEESE SLICE
FRUIT CRUMBLE & CUSTARD	CARAMEL CUSTARD & HOME MADE BISCUIT	PEACH & RASBERRY STREUSEL CAKE	CHOCOLATE & COCONUT MARBLE CAKE	FRUIT SALAD

ALL VEGETARIAN DISHES ARE CONSIDERED SUITABLE FOR VEGETARIANS—NO ANIMAL FATS OR DERIVATIVES APART FROM DAIRY SOURCE SUCH AS BUTTER, MILK, CREAM YOGHURT ETC...

