

<b>Week 1</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Meal of the Day</b> <b>£2.50</b> <b>With Dessert</b> <b>£2.70</b>	Beef Hot Pot topped with cheesy baked potato	Oriental Sticky Chicken With oriental vegetables GF	Slow Roasted Pork Loin GF	Jumbo Toad in the hole finished with lashings of gravy	Battered Cod Or Battered Chicken Fillet
<b>Vegetarian Meal of the Day</b>	Spinach, basil & parsley super pasta with feta & sunflower seeds	Classic moussaka	Leek & potato pie topped with flaky pastry	Super green mac & cheese	Pasta cheese bake
<b>Vegan Meal of the Day</b>	Bengali squash & chick pea spinach curry GF	Vegan bean burger & vegan cheese with salsa	Gunpowder vegetables GF	Butternut squash and sweet potato risotto GF	Vegan bean burger
<b>Potatoes of the day with seasonal veg</b>	roast potatoes & coconut rice	Spicy potato wedges or rice	Roast potato & rice	Mashed potato & rice	Chips
<b>Desert of the Day</b>	Vanilla sponge and custard	Apple & spiced oat crumble & custard	Marbled sponge and custard	Syrup steamed sponge pudding and custard	Chefs special
<b>Salad Bar</b> <b>£2.20</b>	Selection of freshly prepared salads to choose <b>GF</b> items				
<b>Jacket Potato</b>	Freshly baked jacket potato with choice of fillings Cheese, beans & tuna mayo <b>GF</b>				
<b>Pasta</b> <b>In £2.20</b> <b>Out £2.40</b>	Homemade tomato & basil sauce topped with cheese sauce				
<b>Every day</b>	Selection of sandwiches fruit, yoghurt, fruit salad, drinks & homemade cakes				
<b>If you have any food allergies please inform a member of the catering team</b>					