



WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1.9.25 22.9.25 13.10.25	CHEESE AND ONION SLICE	TUNA SWEETCORN PASTA	ROAST TURKEY STUFFING	BEEF CURRY RICE	FISH CAKE CHIPS
Allergenes	1 2 3 8	1 4	1	1 5 6 8	1 4
3.11.25 24.11.25 15.12.25	POTATOE WEDGES SALAD	SALAD COLESLAW	VEG MEDLEY ROAST POTATOES MASHED POTATOES GRAVY	NAAN BREAD GREEN BEANS	PEAS BAKED BEANS
Allergenes		2			10
5.1.26 26.1.26	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH
Allergenes	1 2 3	1 2 3	1 2 3	1 2 3	1 2 3
16.2.26	MUFFIN	CHOC SPONGE AND CHOC CUSTARD	ANGEL DELIGHT	ICE CREAM	COOKIE
Allergenes	1 2 3	1 2 3	3	2 3	1 2 3

NB. All of our foods are prepared in an environment where nuts and other food allergens are present. If you have any special dietary requirements, please speak to our Executive Chef who will be happy to find something suitable.

Each allergene is numbered above, please refer to the allergene guide overleaf.



WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
8.9.25 29.9.25 20.10.25 10.11.25	CHICKEN CURRY RICE	TOMATO AND BASIL PASTA	ROAST BEEF YORKSHIRE PUDDING	SOUTHERN FRIED CHICKEN	FISH FILLET
Allergenes	5 6 8	1 10	1 2 3	1	1 4
1.12.25 22.12.25 12.1.26	NAAN BREAD GREEN BEANS	GARLIC BREAD SWEETCORN	MASHED POTATO ROAST POTATO VEG MEDLEY GRAVY	POTATO WEDGES COLESLAW PEAS	CHIPS PEAS BAKED BEANS
Allergenes	1	1		2	10
2.2.26 23.2.26 16.3.26	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH
Allergenes	1 2 3	1 2 3	1 2 3	1 2 3	1 2 3
	WATER MELON	PANCAKES WITH FRUIT AND CREAM	JELLY	APPLE PIE CUSTARD	ICED LEMON SPONGE
Allergenes		1		1 2 3	1 2

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WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
15.9.25 6.10.25 27.10.25	SAUSAGE AND YORKSHIRE PUDDING	BEEF LASAGNE	ROAST CHICKEN STUFFING	BEEF AND VEGETABLE PIE	FISH GOUJONS
Allergenes	1 2 3 6	1 3		1 3	1 4
17.11.25 8.12.25 29.12.25	MIXED VEG MASHED POTATO GRAVY	POTATO WEDGES SALAD	VEG MEDLEY MASHED POTATO ROAST POTATO GRAVY	MASHED POTATO CARROTS BROCCOLI	CHIPS PEAS MUSHY PEAS
Allergenes					
19.1.26 9.2.26 2.3.26 23.3.26	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH
Allergenes	1 2 3	1 2 3	1 2 3	1 2 3	1 2 3
	ARTIC ROLL	APPLE CRUMBLE AND CUSTARD	SPONGE CAKE	JAM DOUGHNUT	TOFFEE FLAP JACK
Allergenes	1 2 3	1 2 3	1 2 3	1 10	1 3

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ALLERGENE		GUIDE			
		5	 Celery (and celeriac)	10	 Sulphur dioxide (a food additive and preservative)
1	 Cereals containing gluten	6	 Soybeans	11	 Peanuts
2	 Eggs	7	 Sesame	12	 Nuts
3	 Milk	8	 Mustard	13	 Molluscs (e.g. clams, mussels, whelks, oysters, snails, squid)
4	 Fish	9	 Lupin (lupin flowers and their seeds)	14	 Crustaceans, (e.g. prawns, crabs, lobster, crayfish)