

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
13.4.26 4.5.26 25.5.26 15.6.26	SAUSAGES	MAC N CHEESE	ROAST BEEF YORKSHIRE PUDDING	BBQ CHICKEN	FISH CAKE
Allergenes	1	31 8	1 2 3	5 7 10	1 4
6.7.26 31.8.26 21.9.26 12.10.26	MASHED POTATOES BAKED BEANS	GARLIC BREAD SALAD	CABBAGE CARROTS ROAST POTATOES MASHED POTATOES GRAVY	HERBY DICED POTATOES PEAS	CHIPS PEAS BEANS
Allergenes	10	1		1	
	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH
Allergenes	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
	MUFFIN	ICE CREAM	COOKIE	APRICOT SHORTCAKE	FRUIT JELLY
Allergenes	1 2 3	2 3	1 2 3	1 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
20.4.26 11.5.26 1.6.26 22.6.26	CHILLI CON CARNE RICE	JACKET POTATO	ROAST CHICKEN STUFFING	TOMATO BASIL PASTA	FISH FILLET
Allergenes	10		1	1 10	1 4
13.7.26 7.9.26 28.9.26	GREEN BEANS BAGUETTE SLICE	ASSORTED FILLINGS	VEG MEDLEY ROAST POTATOES MASHED POTATOES GRAVY	SALAD SWEETCORN	CHIPS PEAS BEANS
Allergenes	1	2 3 4 10			
	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH
Allergenes	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
	ETON MESS	CORNFLAKE TART CUSTARD	ICED LEMON SPONGE	CHEESECAKE	DOUGHNUT
Allergenes	2 3	1 2 3 10	1 2 3	1 2 3	1

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WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
27.4.26 18.5.26 8.6.26 29.6.26	SOUTHERN FRIED CHICKEN	BEEF LASAGNE	ROAST LAMB MINT SAUCE	CHICKEN AND GRAVY PIE	FISH GOUJONS
Allergenes	1	1 3 10		1 3	1 2 3 4
20.7.26 14.9.26 5.10.26	POTATO WEDGES COLESLAW BAKED BEANS	GARLIC BREAD SALAD	ROAST POTATOES MASHED POTATOES VEG MEDLEY GRAVY	MASHED POTATOES PEAS CARROTS	CHIPS PEAS BAKED BEANS
Allergenes	2	1			10
	PACKED LUNCH	PACKED LUNCH	PACKED LUNCH 3	PACKED LUNCH	PACKED LUNCH
Allergenes	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4	1 2 3 4
	RICE KRISPIE CAKE	ANGEL DELIGHT	SPONGE CAKE	PANCAKES WITH FRUIT AND CREAM	CHOC ICES
Allergenes	1 3	3	1 2 3	1 3	2 3

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ALLERGENE GUIDE		5		10	
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)