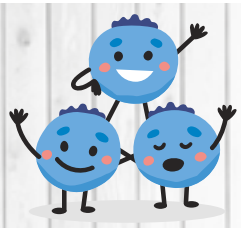
MENU



	WEEK 1 Dates: 2nd Nov / 23rd Nov /14th Dec	WEEK 2 Dates: 9th Nov / 30th Nov	WEEK 3 Dates: 16th Nov / 7th Dec	DATES TO REMEMBER
MONDAY	CHEESY POTATO AND BAKED BEAN BAKE WITH BROCCOLI SPONGE AND CUSTARD	JACKET POTATO WITH CHEESE, BAKED BEANS OR TUNA WITH VEGAN MAYO WAFFLE WITH FRUIT SAUCE	TOMATO, PEPPER AND SWEETCORN PASTA, SERVED WTH GARLIC BREAD VANILLA BISCUIT	THURSDAY 10TH DECEMBER CHRISTMAS DINNER MENU TO FOLLOW
TUESDAY	PORK OR VEGAN SAUSAGE SERVED IN A YORKSHIRE PUDDING, WITH MASHED POTATO, A VEGETABLE SELECTION AND OPTIONAL ONION GRAVY ASSORTED WHIP	BEEF MINCE OR VEGAN MINCE COTTAGE PIE, WITH A HASH BROWN TOPPING SERVED WITH A VEGETABLE SELECTION AND OPTIONAL GRAVY BLUEBERRY CAKE AND CUSTARD	BEEF BURGER OR VEGETABLE BURGER IN A ROLL, SERVED WITH POTATO CROQUETTE ASSORTED WHIP	
WEDNESDAY	ROAST BEEF OR QUORN FILLET WITH ROAST POTATOES AND A VEGETABLE SELECTION AND GRAVY WINTER SPICED BISCUIT	ROAST CHICKEN OR VEGAN MEATBALLS WITH ROAST POTATOES AND A VEGETABLE SELECTION AND GRAVY FLAPJACK	ROAST TURKEY OR VEGETBALE SAMOSA WITH ROAST POTATOES AND A VEGETABLE SELECTION AND GRAVY GINGER CAKE AND CUSTARD	
THURSDAY	MILD BEEF AND BEAN OR VEGAN MINCE AND BEAN CHILLI, SERVED WITH RICE VEGAN PANCAKES WITH FRUIT SAUCE	CHEESE AND TOMATO OR PEPPERONI PIZZA SLICE WITH POTATO WAFFLE VEGAN FRUIT JELLY	CHICKEN OR VEGETABLE FAJITA WRAP SERVED WITH SUNSHINE RICE VEGAN PANCAKES WITH FRUIT SAUCE	
FRIDAY	FISH FINGERS OR VEGETABLE SAMOSA CHIPS AND PEAS ASSORTED DESSERTS	BATTERED GLUTEN FREE POLLOCK FISH FILLET, WITH CHIPS AND SWEETCORN ASSORTED DESSERTS	FISH FINGERS OR VEGETABLE NUGGETS WITH CHIPS AND BAKED BEANS ASSORTED DESSERTS	

FRESH FRUIT AND YOGHURTS ARE SERVED DAILY, ALONG WITH THE MAIN DAILY DESSERT