

“The Art of Food”

Monday

Tuesday

Wednesday















Thursday

Friday

St George's Day

Roast Thursday

Planet day

RED	Hot Chicken meat ball sub roll	Sausage and Mash	Beef burger in a bun with tomato sauce	Roast chicken with Yorkshire pudding & gravy	Oven baked Fish cakes
GREEN	Cauliflower & green bean curry with turmeric rice (ve) 	Fish Fingers and tomato sauce	Roast tomato basil quiche (v) 	Potato & spinach korma with rainbow rice (v) 	Cheese & vegetable cakes (v) 
Yellow	Jacket potato served with filling & salad	Jacket potato served with filling & salad	Jacket potato served with filling & salad	Jacket potato served with filling & salad	Jacket potato served with filling with salad
The Daily Veg Selection	Oven baked diced potato Seasonal mixed vegetables (ve) 	Chips Beans 	Homemade wedges Corn on the cob Summer green salad (ve) 	Roast potatoes Cabbage Fresh carrots (ve) 	Chips Peas Baked beans (ve) 
The Sweet Plate	Empire biscuit (v) or Fresh fruit 	Iced Shortbread biscuit or Fresh fruit 	Homemade carrot cake or Fresh fruit 	Bakewell style jam slice or Fresh fruit 	Chocolate traybake or Fresh fruit 

We fully support healthy eating and our commitment to meat free days

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Ve = vegan option