



WEEK A

6th Jan 27th Jan



MENU







6th Jan -
14th Feb



Fresh Start



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Veggie Caribbean style curry and rice (VG)	Spaghetti carbonara	Braised beef casserole, roast potatoes and Yorkshire pudding	One pot chicken and rice	Fish fingers and chips
 Cheese & tomato pizza (V)	Moroccan vegetable and chickpea tagine (VG)	Mediterranean vegetable tart with roast potatoes (VG)	Spinach and pesto pinwheels (VG)	Fishless fingers and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt, peaches and fruit coulis (V)	Sticky ginger cake (V)	Jelly (VG)	Chewy oat and sultana cookie (VG)	A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.



WEEK B

13th Jan 3rd Feb

MENU







6th Jan -
14th Feb



Fresh Start



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Singapore noodles (VG)	Beef bolognese with pasta shapes	Toad in the hole with roast potatoes	Chicken korma with 50/50 rice	Breaded fish and chips
 Cheese & tomato pizza (V)	Butternut burger in a bun with a rustic tomato sauce (VG)	Vegetarian toad in the hole with roast potatoes (V)	Bean and root vegetable casserole with fluffy dumplings (VG)	Vegan sausage and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Berry mousse (V)	Dorset apple cake (V)	Cheese and crackers (V)	Chocolate orange cookie (VG)	A selection of home baking (V)

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WEEK C

20th Jan 10th Feb

MENU



6th Jan -
14th Feb



Fresh Start



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Vegetable hot dog with winter slaw (VG)	Beef and onion puff with baby potatoes	Roast chicken with roast potatoes and Yorkshire pudding	Aromatic mild lamb curry with 50/50 rice	Breaded fish and chips
 Cheese & tomato pizza (V)	Pesto pasta (VG)	Winter vegetable & lentil bake with roast potatoes (VG)	Macaroni cheese (V)	Rainbow veggie wrap and chips (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Chocolate swirl (V)	Lemon drizzle cake (V)	Banana flapjack (VG)	Vanilla shortbread (VG)	A selection of home baking (V)

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