



# Weekly Menu 3

18<sup>th</sup> September, 16<sup>th</sup> October, 20<sup>th</sup> November & 18<sup>th</sup> December, 2017

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Red Choice</b>	Spaghetti Bolognaise Homemade Garlic Bread Garden Peas Sweetcorn	Sweet & Sour Pork Hot Rice Diced Carrots Green Beans	Minced Beef & Yorkshire Pudding Creamed Potatoes Broccoli Mixed Vegetables	Roast Gammon with Pineapple Baby Boiled Potatoes Garden Peas Baton Carrots	Tempura Battered Fish Fillet Oven Baked Chips Peas
<b>Blue Choice</b>					
<b>Green Choice</b>	Margarita Pizza (V) Baked Potato Wedges Garden Peas Sweetcorn	Fish Fillet Fingers Oven Roast Potatoes Baked Beans	Baked Jacket Potato filled with:- Tuna, Cheese (V) or Baked Beans (V)	Tuna Melts Baby Boiled Potatoes Garden Peas Baton Carrots	Oven Baked Cheese Rolls (V) Oven Baked Chips Baked Beans
<b>Purple Choice</b>					
<b>Desserts</b>	Apple & Rhubarb Crumble with Custard Sauce  Cold Bar Fresh Fruit Kebab	Lemon Sponge with Custard Sauce  Cold Bar Melon Boats	Syrup Roly Poly with Custard Sauce  Cold Bar Fresh Fruit Bowl	Chocolate Crunch with Peppermint Sauce  Cold Bar Fresh Fruit Salad	Festival Shortcake with Custard Sauce  Cold Bar Fresh Fruit Platter



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt