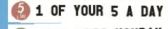
ΩΕΕΚ 2	MEAT MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main dish	Shish kebab in a pitta with baked wedges	Pork meatballs with wholemeal pasta	Roast gammon with creamy mash potato & gravy	Chicken korma with 50/50 rice	Fish cake served with chips
Vegetarian Main dish	Macaroni cheese	Quorn™ lasagne with herb bread	Vegetarian cottage pie	Quorn™ tikka masala with 50/50 rice	Quorn™ burger with chips
Accompaniments	Seasonal vegetables Salads Fresh homemade bread	Baked beans Salads Fresh homemade bread			
Desserts	Sticky toffee pudding with custard	Shortbread	Chocolate brownie	Raspberry buns	Ice cream
Fresh fruit or yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt	Fresh fruit or Yoghurt
Jacket potato	Choose at the counter Baked Beans, Cheese or Tuna Mayo	Choose at the counter Baked Beans, Cheese or Tuna Mayo	Choose at the counter Baked Beans, Cheese or Tuna Mayo	Choose at the counter Baked Beans, Cheese or Tuna Mayo	Choose at the counter Baked Beans, Cheese or Tuna Mayo



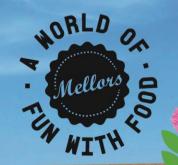






CHEF'S CHOICE

(B) PLANT-BASED (VEGAN)



Allergens and intolerances

All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant.

Our kitchens are used for

Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.