



# WEEKLY MENU

Week 1 commencing  
19<sup>th</sup> February 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HOME FROM HOME</b>	Pork Sausages & Crispy Diced Potato	Macaroni Cheese Or Quiche Lorraine	Baked Beef Meat Loaf, Served with a Rich Tomato Sauce	Sweet & Sour Turkey Noodles	Fishcakes Fish Fingers
<b>MEAT FREE</b>	Vegetarian Sausage & Crispy Diced Potato	Pesto Gnocchi Or Vegetarian Quiche	Brie & Tomato Potato Bake	Sweet & Sour Tofu Vegetable Noodles	Fishless Fingers or Cheese Omelette
<b>ON THE SIDE</b>	Peas or Baked Beans	Garlic Focaccia Diced Carrot	Roasted New Potatoes Broccoli Florets	Prawn Crackers Sweet Chilli Pak Choi Sweetcorn Kernels	Skin on Fries, Spaghetti Hoops. Mushy Peas or Garden Peas, Tartare Sauce
<b>KING EDWARD COUNTER</b>	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
<b>DESSERT</b>	Vanilla Iced Sponge Cake Fruit and Yoghurt	Chocolate Brownie Fruit and Yoghurt	Mandarin Sponge Cake Fruit and Yoghurt	Apple Crumble & Custard Fruit and Yoghurt	Raspberry Flapjack Fruit and Yoghurt
<b>SALAD BAR</b>	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

Please see a member of catering team regarding any dietary/allergy requirements  
See Chalk Board for Daily Salad Proteins or Specials of Day







# WEEKLY MENU

Week 2 commencing  
26<sup>th</sup> February 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HOME FROM HOME</b>	Lightly Spiced Chicken Jambalaya	Beef Lasagne	BBQ Piri Piri Chicken Drumsticks	Roasted Gammon & Stuffing	Cheese and Tomato Pizza
<b>MEAT FREE</b>	Roasted Vegetable Jambalaya	Ricotta and Spinach Cannelloni	Falafel Pattie & Salsa	Roasted Vegetable Loaf	Vegetable Supreme Pizza
<b>ON THE SIDE</b>	Nachos Broccoli Florets	Garlic Slice Sweetcorn	Vegetable Medley with Seasoned Rice	Cauliflower Cheese Roast Potatoes Sliced Carrot, Stuffing & Gravy	Chips, Baked Beans or Sweetcorn Kernels
<b>KING EDWARD COUNTER</b>	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
<b>DESSERT</b>	Zesty Lemon Shortbread Fruit and Yoghurt	Jam Doughnuts Fruit and Yoghurt	Apple Sponge & Custard Fruit and Yoghurt	Chocolate Iced Sponge Cake Fruit and Yoghurt	Artic Roll Fruit and Yoghurt
<b>SALAD BAR</b>	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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# WEEKLY MENU

Week 3 commencing  
4<sup>th</sup> March 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Sausage Platt	Chicken Fajita	Beef Meatballs in a Tomato, Pepper & Garlic Sauce	Chicken Stew & Dumplings	Battered Fish Curried White Fish Fish Fingers
MEAT FREE	Vegetable Platt	Vegetable Bean Fajita	Veggie Balls in a Tomato, Pepper & Garlic Sauce	Mushroom Stroganoff	Fishless Fingers
ON THE SIDE	Seasoned Wedges Shredded Carrot	Steamed Rice Sweetcorn Kernels Nachos	Garlic Focaccia Freshly Steamed Pasta Broccoli Florets	Seasoned Rice Mixed Vegetables	Chips, Mushy Peas or Peas Baked Beans, Tartare Sauce
KING EDWARD COUNTER	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Ice Cream Fruit and Yoghurt	Jam Doughnut Fruit and Yoghurt	Oreo Cheesecake Pudding Fruit and Yoghurt	Apple & Rhubarb Crumble With Custard Fruit and Yoghurt	Chocolate Cake Fruit and Yoghurt
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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# WEEKLY MENU

Week 4 commencing  
11<sup>th</sup> March 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Bangers & Roasted Mash	Macaroni Cheese Or Quiche Lorraine	Mild Chicken Curry	Oven Roasted Chicken	Breaded Fish Fish Fingers
MEAT FREE	Vegetable or Quorn Vegan Sausages	Pesto Gnocchi Or Vegetarian Quiche	Chick Pea & Spinach Curry	Butternut & Sweet Potato Pie	Fishless Fingers or Cheese Omelette
ON THE SIDE	Rustic Roasted Mash Baked Beans or Peas & Gravy	Garlic Focaccia Diced Carrot	Basmati Rice, Flat Bread Broccoli Florets	Roasted Potatoes Mixed Green Vegetables Roasted Carrots, Gravy	Skin on Fries, Baked Beans, Peas Mushy Peas, Tartare Sauce
KING EDWARD COUNTER	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Vanilla Iced Sponge Cake Fruit and Yoghurt	Toffee Puddle Pudding Fruit and Yoghurt	Mandarin Sponge Cake Fruit and Yoghurt	Apple Crumble & Custard Fruit and Yoghurt	Classic Flapjack Fruit and Yoghurt
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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# WEEKLY MENU

Week 5 commencing  
18<sup>th</sup> March 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Lightly Spiced Chicken Jambalaya	Beef Lasagne	BBQ Piri Piri Chicken Drumsticks	Roasted Gammon & Stuffing	Beef Burger
MEAT FREE	Roasted Vegetable Jambalaya	Ricotta and Spinach Cannelloni	Falafel Pattie & Salsa	Roasted Vegetable Loaf	Vegetable Burger
ON THE SIDE	Nachos Broccoli Florets	Garlic Slice Sweetcorn	Vegetable Medley with Seasoned Rice	Cauliflower Cheese Roast Potatoes Sliced Carrot, Stuffing, Gravy	Chips, Baked Beans or Sweetcorn Kernels
KING EDWARD COUNTER	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Zesty Lemon Shortbread Fruit and Yoghurt	Jam Doughnuts Fruit and Yoghurt	Apple Sponge & Custard Fruit and Yoghurt	Chocolate Iced Sponge Cake Fruit and Yoghurt	Artic Roll Fruit and Yoghurt
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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# WEEKLY MENU

Week 6 commencing  
25<sup>th</sup> March 2024

Week 6 commencing 25 <sup>th</sup> March 2024	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Chicken & Sweetcorn Meatballs in a Tomato, Pepper & Garlic Sauce	Minced Beef & Onion Pie	Chicken Nuggets	<div>HAPPY EASTER</div>	
MEAT FREE	Veggie Balls in a Tomato, Pepper & Garlic Sauce	Roasted Vegetable Pie	Veggie Nuggets		
ON THE SIDE	Garlic Focaccia Freshly Steamed Pasta	Roasted New Potatoes, Carrots and Cauliflower Cheese, Gravy	Curly Fries, Sweetcorn, Baked Beans,		
KING EDWARD COUNTER	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans		
DESSERT	Jam Doughnut Fruit and Yoghurt	Ice Cream Fruit and Yoghurt	Selection of Desserts Fruit and Yoghurt		
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef’s Daily Salads and Proteins/Specials)				

