WEEK 3

All our meals are freshly homemade on site each day by our Chef. *Not homemade

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Hidden Vegetables Sauce made with tomatoes, fennel, sweet potato, courgette, carrot, peppers, garlic and basil. Allergens NONE	Minced Lamb Stew made in gravy, sweet potato, carrots, onion, butternut squash and potatoes. Allergens NONE	Homemade Chicken Breast Schnitzel made with 50/50 breadcrumbs Allergen GLUTEN	100% Beef Burger fresh from the butcher Allergen GLUTEN	100% Cod Fillet Fish Fingers* Allergens FISH and GLUTEN
VEGETARIAN	Hidden Vegetables Sauce made with tomatoes, fennel, sweet potato, courgette, carrot, peppers, garlic and basil. Allergens NONE	Bean & Fresh Vegetable Stew made with carrots, onions, butternut squash, potatoes and assorted beans Allergens NONE	Vegetable Patty made with potatoes, carrot, onion, sweet potato, sweetcorn and peas. Allergens GLUTEN and MILK	Lentil Burger Red lentils Quinoa chai seeds oats onion seasoning herbs Allergens GLUTEN	Macaroni Cheese made with cheddar cheese, whole milk and mustard. Allergens GLUTEN, MILK and MUSTARD
SIDE*	Wholewheat Pasta Allergen GLUTEN Sweetcorn Parmesan Allergen MILK EGG	Steamed Green Cabbage	Potato Waffle Mixed Vegetables	Charlotte Potatoes Steamed Broccoli	Oven Baked Chips* Heinz Baked Beans* (reduced salt & sugar)
DESSERT	Homemade Apple & Banana Cake (reduced sugar) Allergens GLUTEN and EGG	Greek Yoghurt* with Strawberry Puree Allergens MILK	Homemade Creamy Rice Pudding with nutmeg Allergens MILK	Chargrilled Pineapple served with Greek Yoghurt* and honey* Allergens GLUTEN and EGG	Homemade Cake Chef's Special Bake Allergens EGGS and GLUTEN
OTHER*	Wholemeal Bread Allergens GLUTEN Chopped Fresh Fruit				