



Our Breakfast and Lunch Menu

Week	Day	Breakfast	Lunch
7th September	M	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Mac'n'cheese or tomato & basil pasta served with steamed broccoli and garlic bread
	T	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Cottage pie or vegan cottage pie served with peas
	W	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Roast chicken or nutless roast with all the trimmings
	T	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Chicken or vegetable curry, rice, naan and samosa
	F	Warm pancakes	Crispy chicken or Quorn nuggets with chips, slaw and corn riblets
14th September	M	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Pepperoni or cheese and tomato pizza with wedges and slaw
	T	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Sausages or vegan sausages with mashed potato, vegetables and gravy
	W	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Roast pork or nutless roast with all the trimmings
	T	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Chilli con carne or vegan chilli with rice and nachos
	F	Warm pancakes	Cheese burger or vegan burger with curly fries, slaw and salad
21st September	M	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Meatball or meatless ball marinara with pasta, garlic bread and salad
	T	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Peri peri chicken or vegetable kebab, salad, flatbread and cous cous
	W	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Roast gammon or nutless roast with all the trimmings
	T	Selection of cereal, porridge, toast, yoghurt, fresh fruit and juice	Chicken or vegetable stir fry with Asain noodles and spring rolls
	F	Warm pancakes	Salmon fish cakes or fishless fish fingers, chips and peas

In addition to the hot meals, we also usually offer jacket potatoes, sandwiches and desserts.

Sometimes plans may change due to circumstances outside of our control, such as supplier stock issues.

We always try to stick to the menu wherever possible. Fruit pots are available every break time.



Our Chef and Catering Assistants are qualified and food hygiene trained. We received the highest score of 5 'very good' in our latest inspection from the Food Standards Agency.



Please let us know straight away about any allergies or dietary requirements. We aim to cater for every need.