



WEEKLY MEAL PLANNER: Weeks 1 & 4

- All meal choices are **homemade**, from scratch by our chefs using high quality raw ingredients that are unprocessed and where applicable, seasonal.
- All meat products are Red Tractor accredited
- All fish products are M.S.C accredited

+	Main Course	Vegetarian Option	Served With	Dessert
MONDAY	Minced Beef/Onion Pie with Gravy	Savoury Vegemince with a Yorkshire Pudding	Roast Potatoes Baked Beans & Cauliflower	Jam Sponge with fresh Milk Custard Fresh Fruit Salad Yoghurt
TUESDAY	Chicken Fillet in Italian Sauce	3 Cheese Pasta Bake Homemade Garlic Bread	Mini Potato Rosti Fresh Baton Carrots & Sweetcorn	Farmhouse cake Fresh Fruit Salad Yoghurt
WEDNESDAY	Salmon and Broccoli Pasta Bake with Homemade Bread	Jacket Potato with Various fillings	Medley of Roasted Vegetables Fresh Salad & Coleslaw	Choc Chip and Cranberry Biscuit Fresh Fruit Salad Yoghurt
THURSDAY	Chilli Con Carne with Rice Wholemeal Pitta	Cheese and Onion Pie	Minted New Potatoes Fresh Broccoli	Marble Sponge with Fresh Milk Chocolate Sauce Fresh Fruit Salad Yoghurt
FRIDAY	Breaded Fish	Veggie Sausage, Tomato & Organic Pasta Bake	Chipped Potatoes Peas & Sweetcorn	Fruit Scone with Butter Fresh Fruit Salad Yoghurt