



WEEKLY MEAL PLANNER: WEEK 3 AND WEEK 6

- 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	Desert
MONDAY	Minced Beef and veg Pie with Gravy	Macaroni Cheese with Homemade Garlic Bread	Fresh Mash Potato Sliced Carrots Salad and Coleslaw	Syrup Sponge with Fresh Milk Custard Fresh fruit Yoghurt
TUESDAY	Homemade Sausage Roll with Gravy	Jacket Potato with various Fillings	Minted New Potatoes Country Mixed Vegetables	Cherry Shortbread Biscuit Fresh fruit Yoghurt
WEDNESDAY	Meatballs in Arrabiata Sauce with Organic Pasta and Homemade Cheesy Bread	Quorn Chicken Stir fry In Sweet Chilli Sauce With Noodles	Salad and Coleslaw	Organic Milk Rice Pudding with Fruit Compote Fresh fruit Yoghurt
THURSDAY	Roast Gammon with Gravy	Cheese and Onion Pie	Roast Potatoes Fresh Cabbage Diced Swede	Apple Crumble with Fresh Milk Custard Fresh fruit Yoghurt
FRIDAY	Battered Fish	Cheese and Tomato Pizza	Chipped Potatoes Peas and Sweetcorn	Choc Chip and Banana Cake Fresh fruit Yoghurt