



**WEEKLY MEAL PLANNER: WEEK 2** w/c 30<sup>th</sup> April, 21<sup>st</sup> May, 11<sup>th</sup> June, 2<sup>nd</sup> July

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

	Main Course	Vegetarian Option	Served With	Dessert
MONDAY	Tuna Pasta bake with Homemade Bread	Quorn Chicken Stir Fry in Chilli Sauce	Noodles Mixed Veg Salad/Coleslaw	Eves Pudding with fresh Milk Custard Fresh Fruit Salad Yoghurt
TUESDAY	Meatballs in Arrabiata Sauce with Organic Pasta and Homemade Bread	Vegetarian Tacos	Seasoned Wedges Cauliflower	Cranberry and Choc Chip Biscuit Fresh Fruit Salad Yoghurt
WEDNESDAY	Chicken Fillet with a Mushroom Sauce	Cheesy Bean Organic Pasta Bake with Homemade Bread	New Potatoes Fresh Broccoli Salad/Coleslaw	Organic Milk Rice Pudding with Fruit Compote Fresh Fruit Salad Yoghurt
THURSDAY	Roast Of The Day	Veg Sausages in Onion Gravy	Roast Potatoes Diced Carrots and Swede	Pineapple Shortcake and Fresh Milk Custard Fresh Fruit Salad Yoghurt
FRIDAY	MSC Breaded Fish	Cheese and Tomato Pizza	Chips Peas Sweetcorn	Strawberry Muffins Fresh Fruit Salad Yoghurt