



WEEKLY MEAL PLANNER: WEEK 3 w/c 7th May, 28th May, 18th June, 9th 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	Chicken, Leek and Bacon Pasta Penne Bake with homemade bread	Organic Bean and Kale BBQ Veggie Sausage Casserole with Home Garlic Bread	Sweetcorn Salad/Coleslaw	Ginger and Sultana Sponge with fresh Milk Custard Fresh Fruit Salad Yoghurt
TUESDAY	Chilli Con Carne and Rice with a Wholemeal Pitta Bread	Cheese and Onion Flan	Sliced Potatoes Garden Peas	Wholemeal Biscuit Fresh Fruit Salad Yoghurt
WEDNESDAY	Homemade Sausage Roll with Gravy	Jacket Potato with Various Filling	Roast Potatoes Roasted Seasonal Vegetables Salad/Coleslaw	Sticky Toffee Pudding with Fresh Milk Custard Fresh Fruit Salad Yoghurt
THURSDAY	Steak and Potato Pie with Gravy	Cauliflower and Broccoli Pasta Bake with Homemade Bread	Baton Carrots Salad	Fairtrade Chocolate and Raspberry Brownie Fresh Fruit Salad Yoghurt
FRIDAY	MSC Battered Fish	Vegetarian Chilli Con Carne	Chips Mushy Peas Sweetcorn	Iced Farmhouse Cake Fresh Fruit Salad Yoghurt