

<b>Week 2</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Meal of the Day £2.80 With Dessert £3.00</b>	Japanese inspired Chicken katsu with homemade curry sauce	Pork sausages with sweet red onion gravy	Braised beef spaghetti Bolognese topped with cheddar cheese	Traditional beef cottage pie with root vegetable mash (GF)	Battered Cod Or Pork sausages
<b>Vegetarian Meal of the Day</b>	goats cheese and spinach panzanella style pasta	Thai green vegetable curry (GF)	Sweet potato & chick pea burrito with soft tortilla wrap cucumber & mint riata	Hungarian inspired mushroom and apple stroganoff (GF)	Macaroni cheese bake
<b>Vegan Meal of the Day</b>	Spinach, chick pea and sweet potato Rogan josh (GF)	Alu tamatar masala with steamed wild rice (GF)	Moroccan spiced Aubergine & butter bean tagine (GF)	Leek and pea risotto (GF)	Vegan macaroni cheese bake
<b>Potatoes of the day with seasonal veg</b>	Garlic roasted potatoes or rice(GF)	Irish colcannon mash or rice(GF)	Bombay potatoes or coconut spiced rice(GF)	Homemade chunky wedges & rice(GF)	Chips(GF)
<b>Desert of the Day</b>	Marbled sponge & custard	Rhubarb and ginger crumble and custard	Toffee fudge pudding with homemade chocolate sauce	Vegan chocolate brownie and vegan custard	Chef special
<b>POKE BOWLS £2.80</b>	Selection of freshly prepared salads to choose <b>GF</b> items				
<b>Jacket Potato</b>	Freshly baked jacket potato with choice of fillings Cheese, beans & tuna mayo <b>GF</b>				
<b>Pasta In £2.40 Out £2.50</b>	Homemade tomato & basil sauce topped with cheese				
<b>Every day</b>	Selection of sandwiches fruit, yoghurt, fruit salad, drinks & homemade cakes				
<b>If you have any food allergies please inform a member of the catering team</b>					