

MONDAY

- MAIN MEAL** Herby Spaghetti with Marinara Meatballs in a Sweet Tomato & Basil Sauce
- VEGGIE MEAL** Five Bean Chilli with Lime Infused Brown Rice ✓
- SIDES** Carrots & Garden Peas ✓
- DESSERT** Caramelised Apple & Raisin Crumble with Custard ✓

TUESDAY

- MAIN MEAL** Mild Chicken Masala with Yellow Rice
- VEGGIE MEAL** Country Vegetable Cottage Pie topped with Herby Sweet Potato ✓
- SIDES** Broccoli & Sweetcorn ✓
- DESSERT** Sticky Ginger Cake with Custard ✓

WEDNESDAY

- MAIN MEAL** Slow Roasted Gammon with Apple & Rosemary Chutney, Traditional Gravy & Roast Potatoes
- VEGGIE MEAL** Teriyaki Noodles with Stir Fried Vegetables & Mixed Beans ✓
- SIDES** Roasted Seasonal Root Vegetables & Seasonal Cabbage ✓
- DESSERT** Vanilla Shortbread Biscuit ✓

THURSDAY

- MAIN MEAL** British Beef Burger in a Bun with Homemade BBQ Relish & New Potatoes
- VEGGIE MEAL** Red Lentil & Cheese Loaf with a Rich Tomato Sauce & New Potatoes ✓
- SIDES** Classic Coleslaw & Sliced Tomato Salad ✓
- DESSERT** Traditional Lemon Sponge with Custard ✓

FRIDAY

- MAIN MEAL** Battered Fish & Chips with Tartar Sauce
- VEGGIE MEAL** Free Range Egg, Cheese & Vegetable Frittata ✓
- SIDES** Baked Beans & Garden Peas ✓
- DESSERT** Raspberry Ripple Ice Cream ✓



Food Allergies & Intolerances

Before selecting your food, please speak to the Catering Team about your requirements.

22ND APR, 13TH MAY, 3RD JUN, 24TH JUN, 15TH JUL, 2ND SEP, 23RD SEP, 14TH OCT

WEEK I - S

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HONESTLY GOOD FOOD

MONDAY

- MAIN MEAL** Chargrilled Chicken Enchiladas with Hand Cut Potato Wedges
- VEGGIE MEAL** Ultimate Mac & Cheese ✓
- SIDES** Chopped House Salad & Sweetcorn ✓
- DESSERT** Pear & Apple Oaty Crumble with Custard ✓

TUESDAY

- MAIN MEAL** Farm Assured Beef Lasagne with a Garlic Bread Shard
- VEGGIE MEAL** Sweet Potato & Chickpea Korma with Citrus Infused Rice ✓
- SIDES** Seasonal Shredded Cabbage & Carrots ✓
- DESSERT** Chocolate Beetroot Brownie ✓

WEDNESDAY

- MAIN MEAL** Honey Glazed Garlic & Lemon Infused Roast Chicken, Traditional Gravy with Roasted Potatoes
- VEGGIE MEAL** Roasted Aubergine & Sweet Cherry Tomato Moussaka ✓
- SIDES** Roasted Seasonal Root Vegetables & Garden Peas ✓
- DESSERT** Raspberry Ripple Ice Cream ✓

THURSDAY

- MAIN MEAL** British Cumberland Sausage with Bubble & Squeak Mash in a Yorkshire Pudding with Onion Gravy
- VEGGIE MEAL** Green Lentil & Spinach Dhal with Coconut & Lemongrass Rice ✓
- SIDES** Carrots & Broccoli ✓
- DESSERT** Traditional Sultana Sponge with Custard ✓

FRIDAY

- MAIN MEAL** Battered Fish & Chips with Tartar Sauce
- VEGGIE MEAL** Mexican Bean Burger with Lime Yoghurt & Salsa Roja ✓
- SIDES** Baked Beans & Garden Peas ✓
- DESSERT** Maryland Cookie ✓



Food Allergies & Intolerances

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29TH APR, 20TH MAY, 10TH JUN, 1ST JUL, 22ND JUL, 9TH SEP, 30TH SEP, 21ST OCT

WEEK 2 - S

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HONESTLY GOOD FOOD

MONDAY

- MAIN MEAL** Oriental Chicken Stir Fry with Egg Noodles
- VEGGIE MEAL** Vegetarian Sausages with Mashed Potato in a Yorkshire Pudding with Gravy ✓
- SIDES** Carrots & Sweetcorn ✓
- DESSERT** Summer Berry & Apple Crumble with Custard ✓

TUESDAY

- MAIN MEAL** Slow Cooked Shredded Pork Taco with Coriander Brown Rice & Apple Coleslaw
- VEGGIE MEAL** Balsamic Caramelised Red Onion & Cheddar Cheese Quiche with New Potatoes ✓
- SIDES** Peas & Cauliflower Florets ✓
- DESSERT** Orange & Courgette Sponge with Custard ✓

WEDNESDAY

- MAIN MEAL** Farm Assured Roast Beef, Yorkshire Pudding & Traditional Gravy with Rosemary Roast Potatoes
- VEGGIE MEAL** Chickpea & Sweet Potato Falafel Wrap with Minted Yoghurt Slaw ✓
- SIDES** Roasted Seasonal Root Vegetables & Broccoli ✓
- DESSERT** Fruit Flapjack ✓

THURSDAY

- MAIN MEAL** Creamy Chicken & Tarragon Pie with Mashed Potato & Gravy
- VEGGIE MEAL** Spinach, Mushroom & Mozzarella Lasagne with a Garlic Bread Shard ✓
- SIDES** Carrots & Green Beans ✓
- DESSERT** Traditional Chocolate Sponge & Chocolate Sauce ✓

FRIDAY

- MAIN MEAL** Battered Fish & Chips with Tartar Sauce
- VEGGIE MEAL** Creamy Tagliatelle with Crème Fraîche & Nut Free Pesto ✓
- SIDES** Baked Beans & Garden Peas ✓
- DESSERT** Raspberry Ripple Ice Cream ✓



Food Allergies & Intolerances

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6TH MAY, 27TH MAY, 17TH JUN, 8TH JUL, 26TH AUG, 16TH SEP, 7TH OCT

WEEK 3 - S

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HONESTLY GOOD FOOD