

ROTATIONAL MENU 10th MARCH – 28th MARCH 2025

	Mon 10 Mar	Tues 11 Mar	Wed 12 Mar	Thurs 13 Mar	Fri 14 Mar
Main	Pork Meatballs in a Tomato Sauce Fusilli	Vegetable Curry Boiled Rice	Roast Pork Loin Roast Potato Gravy, Vegetables	Spaghetti Beef Bolognaise	Fish Fingers Oven Baked Mini Waffles
Vegetarian/ Pescetarian	Cheesy Omelette	Macaroni Cheese Bake	Quorn Dippers	Cauliflower & Broccoli Cheese Bake	Carrot, Cucumber & Houmous Wrap
Jacket Potato	Cheese & Beans	Quorn Bolognese	Tuna Mayo	Chicken, Onion & Pepper Mix	Cheese & Beans
Pudding	Chocolate Sponge, Fruit or Yoghurt	Banana Mousse, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Apple Crumble with Custard, Fruit or Yoghurt	Flapjack Slice, Fruit or Yoghurt

	Mon 17 Mar	Tues 18 Mar	Wed 19 Mar	Thurs 20 Mar	Fri 21 Mar
Main	Mild Beef Chilli with Boiled Rice	Creamy Tomato Penne Pasta Bake	Roast Beef Yorkshire Pudding Roast Potatoes Gravy, Vegetables	Shepherd's Pie	Fish Pie Peas & Carrots
Vegetarian/ Pescetarian	Vegetarian Sausage Roll	Chickpea Curry Steamed Rice	Vegetable Fingers	Vegetable Pasta Mix	Margherita Pizza
Jacket Potato	Cheese & Beans	Tuna & Cucumber	Chicken, Mayo & Sweetcorn	Pulled Pork	Cheese & Beans
Pudding	Toffee Sponge, Fruit or Yoghurt	Chocolate Mousse, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Mixed Fruit Crumble with Custard, Fruit or Yoghurt	Ice Cream, Fruit or Yoghurt

	Mon 24 Mar	Tues 25 Mar	Wed 26 Mar	Thurs 27 Mar	Fri 28 Mar
Main	Spaghetti Beef Bolognaise Garlic Bread Slice	Sweet & Sour Vegetables Boiled Rice	Roast Chicken Stuffing Ball Gravy, Vegetables Roast Potatoes	Beef Burger Mixed Salad	Fish Fingers Low Seasoned Potato Wedges
Vegetarian/ Pescetarian	Tuna Puff	Macaroni Cheese Bake	Quorn Sausage	Hash Brown Spaghetti Loops	Vegetarian Burger in a Bun
Jacket Potato	Cheese & Beans	Vegan Meatballs	Egg Mayo	Pepperoni & Cheese Half	Cheese & Beans
Pudding	Lemon Drizzle Sponge, Fruit or Yoghurt	Strawberry Mousse, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Chocolate Brownie, Fruit or Yoghurt	Jelly, Fruit or Yoghurt

PLEASE NOTE: All menu items are subject to availability and might need to be changed at short notice.

IMPORTANT: Do not hesitate to query any ingredients with me, Susi Gaston, Catering Manager, regarding food allergies.

Gluten free and dairy free alternatives available daily.

Please complete the menu choices online by Wednesday the 04th March 2025. Thank you very much!