## ROTATIONAL MENU 31<sup>st</sup> MARCH – 02<sup>nd</sup> MAY 2025

	Mon 31 Mar	Tues 01 Apr	Wed 02 Apr	Thurs 03 Apr	Fri 04 Apr
Main	Pork Meatballs	Vegetable Curry	Roast Gammon	Spaghetti Beef	Fish Fingers
	in a Tomato Sauce	Boiled Rice	Roast Potato	Bolognaise	Oven Baked
	Fusilli		Gravy, Vegetables		Chips
Vegetarian/	Cheesy Omelette	Macaroni Cheese	Quorn Dippers	Cauliflower &	Carrot, Cucumber &
Pescetarian		Bake		Broccoli Cheese Bake	Houmous Wrap
Jacket Potato	Cheese & Beans	Quorn Bolognese	Tuna Mayo	Chicken, Onion &	Cheese & Beans
				Pepper Mix	
	Chocolate Sponge,	Banana Mousse,	Fruit Salad,	Apple Crumble	Flapjack Slice,
Pudding	Fruit or Yoghurt	Fruit or Yoghurt	Fruit or Yoghurt	with Custard,	Fruit or Yoghurt
				Fruit or Yoghurt	

	21 Mon	Tues 22 Apr	Wed 23 Apr	Thurs 24 Apr	Fri 25 Apr
Main		Creamy Tomato	Roast Chicken	Cottage Pie	Fish Pie
		Penne Pasta	Stuffing Ball		Peas & Carrots
		Bake	Roast Potatoes		
			Gravy, Vegetables		
Vegetarian/		Chickpea Curry	Vegetarian	Vegetable Pasta	Margherita Pizza
Pescetarian		Steamed Rice	Sausage Roll	Mix	
Jacket Potato		Cheese & Beans	Chicken, Mayo &	Pulled Pork	Cheese & Beans
			Sweetcorn		
Pudding		Chocolate Mousse,	Fruit Salad,	Mixed Fruit Crumble	Ice Cream,
		Fruit or Yoghurt	Fruit or Yoghurt	with Custard,	Fruit or Yoghurt
				Fruit or Yoghurt	

	Mon 28 Apr	Tues 29 Apr	Wed 30 Apr	Thurs 01 May	Fri 02 May
Main	Spaghetti Beef Bolognaise Garlic Bread Slice	Sweet & Sour Vegetables Boiled Rice	Roast Beef Yorkshire Pudding Gravy, Vegetables Roast Potatoes	Hot Dog in a Bun Mixed Salad	Fish Fingers Low Seasoned Potato Wedges
Vegetarian/ Pescetarian	Tuna Puff	Macaroni Cheese Bake	Quorn Sausage	Vegetable Fingers, Mashed Potato, Gravy , Vegetables	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	Raspberry 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 26<sup>th</sup> March 2025. Thank you very much!