

Week 3

Five Ways Menu

Tuesday

Monday

Roast Gammon Served With Mashed & Roast Potato & Seasonal Vegetables **Dairy Free**

or

✓ Broccoli & Cauliflower Bake Served With Mashed Potato & Seasonal Vegetables

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day

Pasta Topped With Beef Bolognese
Served With Garlic Bread & Seasonal Vegetables
Dairy Free, Gluten Free Option Available

or

✓ Cheese & Baked Bean Wrap Served with Potato Cubes
Dairy Free & Gluten Free Option Available

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



Wednesday

Tuna Baguette Served with Diced Potatoes
and Sweetcorn Or Baked Beans
Gluten & Dairy Free

or

✓ Margarita Pizza Served with Diced Potatoes,
Sweetcorn or Baked Beans
Dairy Free Option Available

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



Thursday

Chicken Tikka Masala
Served With Wholegrain Rice,
Naan Bread & Seasonal Vegetables
Dairy Free, Gluten Free Available

✓ Vegetarian Pasta Bake Served With Garlic Bread & Seasonal Vegetables

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day

DAILY

Bread Basket, Fresh Salad
Selection of lighter Desserts -
Jelly, Fresh Fruit Pots & Yoghurts
GF & DF Options available

Friday

Harry Ramsdens Fish Fillet
Served With Chips (**GF Available**)
or

✓ Vegan Sausage Roll Served
with Chips, Garden Peas or Baked Beans

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day

Allergen information for all our dishes can be obtained by
contacting the Catering Manager on: 01543 278071

