



# LUNCH MENU – WEEK 1 (Gluten/Dairy Free/Vegan)

4<sup>th</sup>&25<sup>th</sup> Nov - 16<sup>th</sup> Dec 2024 – 20<sup>th</sup> Jan - 10<sup>th</sup> Feb - 10<sup>th</sup> & 31<sup>st</sup> Mar 2025



Wholemeal Bread, Salad Bar, Fruit, Low Fat Yoghurts, Milk and Water available daily. All Special Diets catered for.



Meat Free Monday	Tasty Tuesday	Roast it up Wednesday	Treat yourself Thursday	Finish it off Friday
DF Cheese Pizza Base GF/Vegan	Big Brunch, Sausage, Bacon & Omelette	Roast Turkey & Stuffing DF	GF/DF Fish Fingers	Mince Beef Bolognaise GF Pasta
	Vegan Sausage Veg. DF/GF	Cauliflower Bites DF/GF/Vegan	Vegan Nuggets Vegan/DF	Veggie Chilli & Rice GF/DF/Vegan
Jacket Potato with Tuna, Beans or DF Cheese	Jacket Potato with Tuna, Beans or DF Cheese		Jacket Potato with Tuna, Beans or DF Cheese	
GF Pasta & Mixed Vegetables	Tomatoes, Baked Beans, Mushrooms & GF/DF/Vegan Hash Browns	Roast or Mash Potato, Carrots, Cabbage & DF/GF/Vegan Gravy	Chips, Sweetcorn, Peas & Tomato Sauce	Green Beans & Corn on the Cob
Smoothie GF/DF/Vegan	Fruit Cocktail	Caramel Alpro Yoghurt DF/GF/Vegan	Pip Organic Ice Lolly DF/GF/Vegan	DF/GF/Vegan Cookie




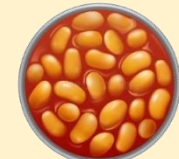





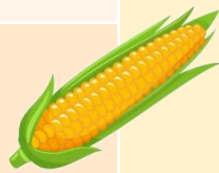
# LUNCH MENU – WEEK 2 (Gluten/Dairy Free/Vegan)

11<sup>th</sup> Nov – 2<sup>nd</sup> Dec 2024 – 6<sup>th</sup> & 27<sup>th</sup> Jan – 24<sup>th</sup> Feb – 17<sup>th</sup> Mar 2025



Wholemeal Bread, Salad Bar, Fruit, Low Fat Yoghurts, Milk and Water available daily. All Special Diets catered for

	Meat Free Monday	Tasty Tuesday	Roast it up Wednesday	Treat yourself Thursday	Finish it off Friday
	DF Cheese topped Mediterranean GF Pasta DF/GF/Vegan	100% Beef Burger DF/GF in a Bap (GF) Diced Potatoes DF/GF/Vegan	Roast Chicken GF & Stuffing DF/Vegan	DF/GF Fish Fingers	Beefy GF Pasta Bake with DF Cheese
		Veggie Curry with Wholegrain Rice DF/GF/Vegan	Cauliflower Bites DF/Vegan	Vegan Sausage Roll DF/Vegan	Quorn Fillet & Diced Potatoes DF/GF/Vegan
	Jacket Potato with DF Cheese, Beans or Tuna	Jacket Potato with DF Cheese, Beans or Tuna		Jacket Potato with DF Cheese, Beans or Tuna	
	Mixed Vegetables	Tomato Sauce, Corn on the Cob or Green Beans	Roast or Mash Potato with Fresh Broccoli, Sliced Carrots, & Gravy DF/GF/Vegan	Chips, Peas or Baked Beans	Cauliflower & Sweetcorn
	Smoothie DF/GF/Vegan	Caramel Alpro Yoghurt DF/GF/Vegan	DF/GF/Vegan Cookie	Mandarin Jelly DF/GF/Vegan	Pip Organic Lolly DF/GF/Vegan








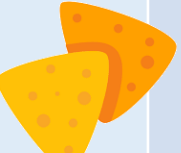


# LUNCH MENU – WEEK 3 (Gluten/Dairy Free/Vegan)

18<sup>th</sup> Nov – 9<sup>th</sup> Dec 2024 – 13<sup>th</sup> Jan – 3<sup>rd</sup> Feb – 3<sup>rd</sup> & 24<sup>th</sup> Mar 2025



Wholemeal Bread, Salad Bar, Fruit, Low Fat Yoghurts, Milk and Water available daily. All Special Diets catered for.

	Meat Free Monday	Tasty Tuesday	Roast it up Wednesday	Treat Yourself Thursday	Finish it off Friday
	Roasted Vegetables in Rustic Tomato Sauce <b>DF/GF/Vegan</b> with <b>GF</b> Pasta	Chicken Strips in BBQ Sauce <b>DF/GF</b>	Butchers Sausages <b>DF/GF</b>	<b>GF/DF</b> Fish Fingers	<b>GF</b> Tomato Pasta Bake
		Plant Based Meatballs in Tomato Sauce <b>DF/Vegan</b> with <b>GF</b> Pasta	Quorn Fillet <b>DF/Vegan</b>	Vegan Nuggets <b>DF/Vegan</b>	Vegan Sausage Roll <b>DF/Vegan</b>
	Jacket Potato with <b>DF</b> Cheese, Beans or Tuna	Jacket Potato with <b>DF</b> Cheese, Beans or Tuna		Jacket Potato with <b>DF</b> Cheese, Beans or Tuna	
	Carrots & Green Beans	Sliced Carrots & Cauliflower	Roast or Mash Potato, Fresh Broccoli, Cabbage & Gravy <b>DF/GF/Vegan</b>	Chips, Mixed Veggies, Baked Beans & Tomato Sauce	Potato Wedges, BBQ Sauce, Peas & Corn on the Cob <b>DF/GF/Vegan</b>
	Smoothie <b>DF/GF/Vegan</b>	Caramel Alpro Yoghurt <b>DF/GF/Vegan</b>	<b>DF/GF/Vegan</b> Cookie with Fruit Juice	Lexi Bar <b>DF/GF/Vegan</b>	Pip Organic Lolly <b>DF/GF/Vegan</b> 