



MONDAY

MAINS

Sausage Dogs

Sausages made with our own blend of herbs and spices wrapped in a bun and served with caramelised onions

Chilli Non Carne

Red kidney beans and meat free mince slow cooked in mild chilli spices and served with steamed rice

SIDES

Wedges

Coleslaw

Sweet Corn

DESSERT

Flapjack Basket



TUESDAY

MAINS

Braised Beef Ragu

Tender chunks of **Red Tractor** beef slow cooked in a homemade tomato sauce

Lentil and Seasonal Vegetable Bolognaise

Red lentils and **seasonal** vegetables slow cooked with tomatoes and Italian herbs

SIDES

Tagliatelle

Broccoli

DESSERT

Sticky Toffee Plum Cake



WEDNESDAY

MAINS

Chicken Curry

Red Tractor chicken and **seasonal** vegetables cooked in a mild curry sauce

Spring Courgette and Rice Bake

Summer courgettes and **free range** eggs baked with rice and fragrant parsley

SIDES

Rice

Sweet Corn

DESSERT

Summer Berry Cheesecake



THURSDAY

MAINS

Roast Pork with Apple Sauce

Tender slices of juicy roast pork served with apple sauce

Roasted Summer Tomato Wellington

Roasted tomatoes and **seasonal** vegetables seasoned with thyme and roasted in a puff pastry pocket

SIDES

Roast Potatoes

Braised Carrots and Leeks

DESSERT

Chocolate Cracknel



FRIDAY

MAINS

Salmon Fish Fingers

Sustainably sourced salmon fish fingers breaded in a non-fried crumb and baked until golden. Served with ketchup

Sticky Veggie Sausages

Meat free sausages served in a sticky homemade BBQ sauce

SIDES

Chips

Baked Beans

Garden Peas

DESSERT

Peach Crunch with Custard



Fresh Seasonal Salad and Bread available daily.
Fresh fruit available daily as an alternative to the dessert of the day
Allergy information available on request.





MEAT FREE MONDAY

MAINS

Veggie Pizza

Seasonal veggies and tomato sauce on a pizza base topped with mozzarella cheese

Pea and Potato Samosa
Potatoes and peas mixed with mild curry spices and wrapped in pastry and served with a homemade curry sauce

SIDES

Baked Beans
Sweet Corn

DESSERT

Fruity Delight



TUESDAY

MAINS

Homemade Beef Lasagne
Red Tractor beef bolognese sauce layered between lasagne sheets and topped with cheese

Summer Squash and Tomato Bake
Summer squash and tomatoes layered in a herby tomato sauce and topped with cheese

SIDES

Garlic Bread
Spring Green Salad with a Homemade Dressing

DESSERT

Lemon & Blueberry Drizzle Cake



WEDNESDAY

MAINS

Turkey and Vegetable Pie
Juicy pieces of turkey with seasonal vegetables in a rich sauce and topped with homemade pastry

Shepherdess Pie
Lentils and seasonal vegetables cooked in a tomato sauce and topped with creamy mashed potatoes

SIDES

Creamed Potatoes
Green Beans

DESSERT

Fruit Jelly and Ice Cream



THURSDAY

MAINS

Roast Beef with Gravy and Yorkshire Pudding
Tender slices of Red Tractor roast beef served with a Yorkshire Pudding and gravy

Ratatouille Lasagne
Lasagne sheets layered with a homemade sauce of aubergines, courgettes and peppers and topped with cheese

SIDES

Roast Potatoes
Honey Glazed Butternut Squash and Carrots

DESSERT

Banoffee Shortbread



FRIDAY

MAINS

Fish and Chips
Sustainably sourced breaded fish baked until golden and served with crispy chips and ketchup

Vegeree
Curried rice baked with parsley and topped with hard boiled free range eggs

SIDES

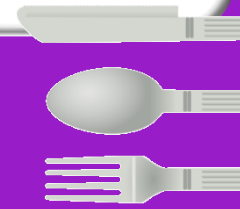
Chips
Broccoli Slaw
Garden Peas

DESSERT

Summer Berry Crumble with Custard



Fresh Seasonal Salad and Bread available daily.
Fresh fruit available daily as an alternative to the dessert of the day
Allergy information available on request.





MONDAY

MAINS

Spaghetti and Meatballs
Beef meatballs made with our own blend of herbs and spices served in a homemade tomato sauce

Leek and Potato Gratin
Layered spring leeks and potatoes and topped with a creamy sauce

SIDES

Sweet Corn and Pepper Salad

DESSERT

Pineapple Upside Down
Cake with Custard



TUESDAY

MAINS

Chicken Paella
Red Tractor diced chicken cooked in Spanish spices with rice

Pasta Neapolitan
Pasta twists baked with chopped tomatoes and basil topped with cheese

SIDES

Courgettes and Broccoli

DESSERT

Iced Carrot Cake



WEDNESDAY

MAINS

Beef Stir Fry with Noodles
Red Tractor beef strips and **seasonal** vegetables cooked in a homemade sticky teriyaki sauce

Chick Pea and Potato Curry with Rice
Chick peas and potatoes cooked with **seasonal** vegetables in Indian spices and tomatoes and served with rice

SIDES

Green Beans

DESSERT

Strawberry Shortcakes with Cream



THURSDAY

MAINS

Roast Chicken
Tender roasted chicken served with gravy

Homemade Seasonal Veggie Loaf with Gravy
Meat free mince mixed with our own special blend of spices and seasonings and served with onion gravy

SIDES

Roast Potatoes
Buttered Cabbage and Peas

DESSERT

Lemon Brownies



FRIDAY

MAINS

Breaded Salmon Wrap
Sustainably sourced breaded salmon fish fingers wrapped with salad and mayonnaise in a tortilla

Potato Pinwheel
Creamy mashed potatoes layered with cheese and rolled into a puff pastry pinwheel

SIDES

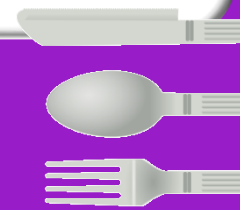
Chips
Baked Beans
Mushy Peas

DESSERT

Fruity Strudel with Custard



Fresh Seasonal Salad and Bread available daily.
Fresh fruit available daily as an alternative to the dessert of the day
Allergy information available on request.





MONDAY

MAINS

Chinese Sticky Pork

Thin strips of pork stir fried with **seasonal** vegetables in a sticky oriental sauce

Greek Spinach and Cheese Filo Parcel

Chopped spinach, cheese and onions mixed with oregano and lemon and cooked in a crispy filo pastry parcel

SIDES

Noodles
Broccoli

DESSERT

Cherry Delight



TUESDAY

MAINS

Nacho Beef Pie

Red Tractor beef mince slow cooked with vegetables in Mexican spices and topped with crunchy tortillas & cheese

Spring Vegetables in Oyster Sauce

Seasonal spring vegetables stir fried in a velvety oyster sauce

SIDES

Seasoned Rice
Sweet Corn

DESSERT

Caramel Apple Bars



WEDNESDAY

MAINS

BBQ Chicken Pizza

Crispy pizza base topped with homemade BBQ chicken, sweet corn and cheese

Cheese and Broccoli Quiche

Free range eggs, cheese and broccoli baked into a homemade pastry crust

SIDES

Crusty Bread
Baked Beans

DESSERT

Jelly and Ice Cream



THURSDAY

MAINS

Roast Lamb

Tender slices of lamb served with gravy

Macaroni Cheese

Pasta tubes baked in a homemade cheddar cheese sauce

SIDES

Roast Potatoes
Seasonal Mixed Vegetables

DESSERT

Strawberry and Banana Bread Slice



FRIDAY

MAINS

Fish Fingers

Sustainably sourced breaded fish fingers baked and served with ketchup

Baked Veggie Fingers

Meat free mince, potatoes and **seasonal** vegetables moulded into strips, baked until golden and served with ketchup

SIDES

Chips
Spring Slaw
Garden Peas

DESSERT

Chocolate and Berry Brownie



Fresh Seasonal Salad and Bread available daily.
Fresh fruit available daily as an alternative to the dessert of the day
Allergy information available on request.

