

# SPRING 1 2018

## WEEKS COMMENCING 8<sup>th</sup> Jan, 29<sup>th</sup> Jan, 19<sup>th</sup> Feb, 12<sup>th</sup> March

WEEK ONE	*Monday*	*Tuesday*	*Wednesday*	*Thursday*	Friday
<b>RED OPTION</b>	PASTA BEEF BOLOGNAISE SEASONAL VEGETABLES GARLIC BREAD	CHICKEN KORMA SAVOURY RICE SEASONAL VEGETABLES	SAUSAGES POTATOES SEASONAL VEGETABLES	BEEFBURGER IN A BUN POTATOES SALAD & COLESLAW	FISH & CHIPS SEASONAL VEGETABLES BREAD & BUTTER
<b>GREEN OPTION</b>	QUORN BOLOGNESE SEASONAL VEGETABLES GARLIC BREAD	BAKED POTATO WITH CHEESE OR BEANS SEASONAL VEGETABLES	MACARONI CHEESE SEASONAL VEGETABLES	QUORN BURGER IN A BUN POTATOES SALAD & COLESLAW	CREAMY VEGETABLE LATTICE CHIPS SEASONAL VEGETABLES
<b>DESSERT</b>	SHORTCAKE & CUSTARD YOGHURT OR FRESH FRUIT	CHOCOLATE CRISPIE YOGHURT OR FRESH FRUIT	FRUIT JELLY & ICE CREAM YOGHURT OR FRESH FRUIT	FRUIT MUFFIN YOGHURT OR FRESH FRUIT	FLAPJACK YOGHURT OR FRESH FRUIT
<b>ALLERGENS</b>	EGG/WHEAT/GLUTEN/MILK DAIRY/SOYA/CELERY	GLUTEN/WHEAT/MILK/DAIRY/MUSTARD	MILK/GLUTEN/WHEAT	SOYA/WHEAT/GLUTEN/MILK	WHEAT/GLUTEN/FISH/MILK

## WEEKS COMMENCING 15<sup>th</sup> Jan, 5<sup>th</sup> Feb, 26<sup>th</sup> Feb, 19<sup>th</sup> March

WEEK TWO	*Monday*	*Tuesday*	*Wednesday*	*Thursday*	Friday
<b>RED OPTION</b>	MINCED BEEF & YORKSHIRE PUDDING MASHED POTATO SEASONAL VEGETABLES	HARLEQUINN CHICKEN SEASONAL VEGETABLES BOILED RICE	ROAST PORK LOIN ROAST POTATOES & GRAVY SEASONAL VEGETABLES	BEEF LASAGNE GARLIC BREAD SWEETCORN & COLESLAW	FISH & CHIPS SEASONAL VEGETABLES BREAD & BUTTER
<b>GREEN OPTION</b>	VEGETABLE HOTPOT MASHED POTATO SEASONAL VEGETABLES	BAKED POTATO WITH CHEESE OR BEANS SEASONAL VEGETABLES	TAFFY'S PIE (LEEK, MUSHROOM, POTATOES IN TOMATO SAUCE) ROAST POTATOES & GRAVY SEASONAL VEGETABLES	CHEESY CATHERINE WHEELS SALAD & COLESLAW	QUORN NUGGETS SEASONAL VEGETABLES BREAD & BUTTER
<b>DESSERT</b>	CHOCOLATE SPONGE WITH CUSTARD YOGHURT OR FRESH FRUIT	RICE PUDDING YOGHURT OR FRESH FRUIT	APPLE PIE WITH CREAM YOGHURT OR FRESH FRUIT	CHOCOLATE MOUSSE YOGHURT OR FRESH FRUIT	CRISPY BISCUIT YOGHURT OR FRESH FRUIT
<b>ALLERGENS</b>	DAIRY/WHEAT/GLUTEN/MILK/EGG	WHEAT/GLUTEN/MILK	WHEAT/GLUTEN/MILK	CELERY/SULPHATES/MILK/GLUTEN/SOYA/EGG	FISH/WHEAT/GLUTEN/MILK

## WEEKS COMMENCING 22<sup>nd</sup> Jan, 5<sup>th</sup> March

WEEK THREE	Monday	*Tuesday*	*Wednesday*	Thursday	Friday
<b>RED OPTION</b>	SAUSAGE & TOMATO PASTA SEASONAL VEGETABLES CRUSTY ROLL	ROAST GAMMON SEASONAL VEGETABLES NEW POTATOES	CHICKEN PIE ROAST POTATOES SEASONAL VEGETABLES	CHEESE AND HAM PIZZA POTATO WEDGES BAKED BEANS	FISH & CHIPS SEASONAL VEGETABLES BREAD & BUTTER
<b>GREEN OPTION</b>	QUORN SAUSAGE PASTA SEASONAL VEGETABLES CRUSTY ROLL	BAKED POTATO WITH CHEESE OR TUNA MAYONNAISE SEASONAL VEGETABLES	SALMON BAKE ROAST POTATOES SEASONAL VEGETABLES	CHEESE PIZZA POTATO WEDGES BAKED BEANS	EGG MAYONNAISE WRAP CHIPS & SALAD
<b>DESSERT</b>	ANGEL DELIGHT YOGHURT OR FRESH FRUIT	APPLE CRUMBLE WITH CUSTARD YOGHURT OR FRESH FRUIT	BANOFFEE CAKE YOGHURT OR FRESH FRUIT	ICE CREAM TUB YOGHURT OR FRESH FRUIT	ICED CAKE YOGHURT OR FRESH FRUIT
<b>ALLEGENS</b>	MILK/GLUTEN/WHEAT	MILK/WHEAT/GLUTEN/EGG/FISH	FISH/MILK/GLUTEN/WHEAT/EGG	MILK/GLUTEN/WHEAT	FISH/EGG/WHEAT/GLUTEN/DAIRY

**\*On the days marked with an asterix our meat is supplied and prepared by Haxby Butchers\***

\*Menu choices are subject to change due to availability of ingredients\*

\*While all reasonable precautions are taken to ensure all products supplied are free from nuts and other allergens, we cannot guarantee this to be the case as products may be subject to external influences which cannot be controlled by the catering service\*