

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

BEEF BOLOGNESE
WITH GF PASTAGF/DF PEPPERONI
PIZZAROAST CHICKEN &
GRAVYGF CHICKEN
ARRABBIATAGF FISH & CHIPS
(F)

VEGGIE

VEGETABLE
BOLOGNESE WITH GF
PASTA
VGF/DF MARGHERITA
PIZZA
VJACKET POTATO
WITH DF CHEESE &
BAKED BEANS
VGF TOMATO & OLIVE
ARRABBIATA
VJACKET POTATO WITH
DF CHEESE & BAKED
BEANS
V

SIDES



GREEN SALAD

HOMEMADE POTATO
WEDGES &
SWEETCORNRUSTIC ROAST POTATOES
& OF SEASONAL
VEGETABLES
SSEASONAL
VEGETABLES
S

BEANS & PEAS

PUD

ALLERGY FREE
CHEF'S CAKE

FRUIT POT

ALLERGY FREE
CHEF'S CAKE

FRUIT JELLY

GF SHORTBREAD
BISCUIT

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

DATES

6TH JAN / 27TH JAN / 24TH
FEB / 17TH MARCE - CELERY
CR - CRUSTACEAN
E - EGGSF - FISH
G - GLUTEN
G/B - BARLEYG/O - OATS
G/R - RYE
G/W - WHEATL - LUPIN
MK - MILK
MO - MOLLUSCSMU - MUSTARD
N - NUTS
P - PEANUTSSO - SOYA
SU - SULPHUR
SE - SESAME SEEDS* - MAY CONTAIN
V - VEGAN
S - SEASONAL VEG

ALLERGENS

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

BUNLESS HOMEMADE
BEEF BURGERCHICKEN & TOMATO
BASIL GF PASTAROAST BEEF & ROAST
GRAVY

CHICKEN CURRY

GF FISH & CHIPS
(F)

VEGGIE

BUNLESS CHICKPEA
& SPINACH BURGER
VTOMATO & BASIL GF
PASTA
VCAULIFLOWER
STEAK
VJERK VEGETABLE
CURRY
VDF/GF MARGHERITA
PIZZA
V

SIDES

BAKED BEANS &
HOMEMADE POTATO
WEDGES

GREEN SALAD

RUSTIC ROAST POTATOES
& SEASONAL
VEGETABLES
SSTEAMED RICE &
SEASONAL
VEGETABLES
S

BEANS & PEAS

PUD

ALLERGY FREE
CHEF'S CAKEALLERGY FREE
CHEF'S CAKE

FRUIT POT

GF SHORTBREAD
BISCUIT

FRUIT JELLY

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT

DATES

13TH JAN / 3RD FEB / 3RD
MAR / 24TH MAR

ALLERGENS

CE – CELERY
CR – CRUSTACEAN
E – EGGSF – FISH
G – GLUTEN
G/B – BARLEYG/O – OATS
G/R – RYE
G/W – WHEATL – LUPIN
MK – MILK
MO – MOLLUSCSMU – MUSTARD
N – NUTS
P – PEANUTSSO – SOYA
SU – SULPHUR
SE – SESAME SEEDS* – MAY CONTAIN
V – VEGAN
S – SEASONAL VEG

JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

WRAPLESS CHICKEN
FAJITASBUNLESS HOMEMADE
BEEF BURGERROAST CHICKEN &
GRAVYHOMEMADE BEEF
MEATBALLS & RICEGF FISH & CHIPS
(F)

VEGGIE

WRAPLESS
VEGETABLE & BEAN
FAJITA
VBUNLESS CHICKPEA
& SPINACH BURGER
VJACKET POTATO WITH
DF CHEESE & BAKED
BEANS
VROASTED VEGETABLES
WITH TOMATO SAUCE
& RICE
VGF/DF MARGHERIA
PIZZA
V

SIDES



RICE & SWEETCORN

BAKED BEANS &
HOMEMADE POTATO
WEDGESRUSTIC ROAST
POTATOES & SEASONAL
VEGETABLES
SSEASONAL
VEGETABLES
SCHIPS, BEANS &
PEAS

PUD



GF APPLE CRUMBLE

ALLERGY FREE
CHEF'S CAKEGF
SHORTBREAD
BISCUIT

FRUIT JELLY

ICED FRUIT LOLLY

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT



JANUARY 2025



FEBRUARY 2025



MARCH 2025



APRIL 2025

DATES

20TH JAN / 10TH FEB / 10TH
MAR / 31ST MARCE – CELERY
CR – CRUSTACEAN
E – EGGSF – FISH
G – GLUTEN
G/B – BARLEYG/O – OATS
G/R – RYE
G/W – WHEATL – LUPIN
MK – MILK
MO – MOLLUSCSMU – MUSTARD
N – NUTS
P – PEANUTSSO – SOYA
SU – SULPHUR
SE – SESAME SEEDS* – MAY CONTAIN
V – VEGAN
S – SEASONAL VEG

ALLERGENS

Oliver's
EATING
food with passion