



WEEK 1 MENU



13th April 4th May 15th June 6th July 7th September 28th September 19th October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Smoky BBQ Protein Bites with Garlic & Herb Wedges BBQ sauce coated veggie protein pieces served with garlic & herb oven baked wedges. 	Green Earth Curry with Fluffy Rice Low-carbon veggie curry with rice. 	Bean Burst Puff Square with Golden Roasted Potatoes Creamy veggie and butter bean puff squares served with roasted potatoes. 	Chef's Special Pasta Bolognese Low-carbon penne pasta with veggie packed bolognese sauce. 	Golden Nuggets with Chips & Ketchup Quorn dippers served with chips & tomato ketchup.
Margherita Pizza with Garlic & Herb Wedges 	Chicken Tikka Masala with Fluffy Rice 	Roast Chicken with Golden Roasted Potatoes, Yorkshire Pudding and Gravy 	Beef Penne Bolognese with Garlic Infused Bread 	Salmon or White Fish Fingers with Chips & Ketchup
Ham or Cheese Sandwich	Ham or Tuna Sandwich	Ham or Cheese Sandwich	Ham or Tuna Sandwich	Ham or Cheese Sandwich
Sweetcorn & Roasted Courgette 	Peas & Red Cabbage Slaw 	Carrots & Herby Green Beans 	Sweetcorn & Broccoli 	Peas & Baked Beans
Strawberry Frozen Yoghurt	Orange Drizzle Cake	Orange Jelly & Mandarins 	Chocolate Shortbread 	Peach Crumble with Custard

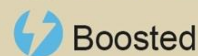
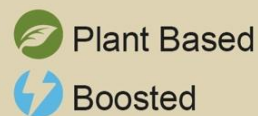


PLANT-BASED JACKET POTATO OR PASTA POTS AVAILABLE DAILY
Unless specified, all our desserts are vegetarian.



Low carbon meals have at least 38% lower carbon emissions than the average meal. Learn more about this calculation at www.eatcoolfood.org

Menu Key:



Feeding Hungry Minds



WEEK 2 MENU



20th April 11th May 1st June 22nd June 13th July 14th September 5th October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Fiesta Fuel Wrap with Cajun Wedges Mexican style veggie rice wrap served with cajun oven baked wedges. 	Pasta Power Bake Cheese and tomato penne pasta bake. 	Plant-Power Roast with Crunchy Potatoes Quorn roast served with Patatas Bravas. 	Tangy Chilli Fajita with Fluffy Rice Low-carbon veggie chilli fajita served with rice. 	Cheese & Tomato Quiche with Chips
Roasted Pepper Pizza with Cajun Wedges 	BBQ Chicken Pasta Bake 	Roast Chicken with Patatas Bravas 	Chicken Fajita with Mexican Rice 	Fish Fingers with Chips & Ketchup
Ham or Cheese Sandwich	Ham or Tuna Sandwich	Ham or Cheese Sandwich	Ham or Tuna Sandwich	Ham or Cheese Sandwich
Broccoli & Coleslaw 	Sweetcorn & Red Cabbage Slaw 	Carrots & Peas 	Mediterranean Veggies & Green Beans 	Peas & Baked Beans
Ice Cream with Peach & Forest Fruit Melba Sauce	Apple Crumble & Custard	Oat Dream Cookie	Vanilla & Peach Sponge	Chocolate Brownie

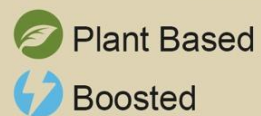


PLANT-BASED JACKET POTATO OR PASTA POTS AVAILABLE DAILY
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Menu Key:



Feeding Hungry Minds



WEEK 3 MENU



27th April 18th May 8th June 29th June 31st August 21st September 12th October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Planet-Friendly Chinese Rice Low-carbon Chinese vegetable rice with veggie protein pieces. 	Scrumptious Mac & Cheese topped with Mediterranean Veggies served with Tomato Focaccia Bread 	Plant-Hero Pasty with Golden Roast Potatoes Quornish Pasty served with roast potatoes. 	Mighty Quorn Meatball Spaghetti in Rich Tomato Sauce 	Cheesy Puff Power with Chips Cheese and tomato puff served with chips.
Sweetcorn Pizza with Garlic & Herb Wedges 	Singapore Chicken Rice 	Roast Chicken with Golden Roasted Potatoes and Gravy 	Chicken Meatball Spaghetti in Rich Tomato Sauce 	Chicken Goujons or Fish Fingers with Chips & Ketchup
Ham or Cheese Sandwich	Ham or Tuna Sandwich	Ham or Cheese Sandwich	Ham or Tuna Sandwich	Ham or Cheese Sandwich
Roasted Mediterranean Veggies & Green Beans 	Sweetcorn & Broccoli 	Carrots & Cauliflower 	Sweetcorn & Coleslaw 	Peas & Baked Beans
Fruit Ice Lolly	Pear & Chocolate Sponge 	Strawberry Jelly	Fresh Fruit Salad and Yoghurt 	Lemon Shortbread



PLANT-BASED JACKET POTATO OR PASTA POTS AVAILABLE DAILY
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Menu Key: Plant Based Vegetarian Boosted Low Carbon At least 1 of your 5 a day Halal option available upon request



Feeding Hungry Minds