



		Monday	Tuesday	Wednesday	Thursday	Friday
		19/02	20/02	21/02	22/02	23/02
Lunch	HOT	Broccoli	Mixed Steamed Vegetables	Cucumber Sticks	Mixed Leaves	Garden Peas
		Spaghetti	Basmati Rice	Carrot Sticks	Noodles	Potato Wedges
		D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V
	Beef Bolognese	Chicken Korma	Veggie Boost Gourmet Pizza	Chicken on Black Bean Sauce	Jerk Chicken	
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	
	Vegetarian	Minced Mushroom Bolognese	Lentils and Potato Curry	n/a	Stir Fry Mixed Vegetables	Cheese and Tomato Quiche
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	
	Dessert	Chocolate Cake	Jelly with Fruits	Upside down Pineapple cake	Fruit Platter	Rice Pudding
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	



For any questions, suggestions, or complains, please contact the chef:

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		Monday	Tuesday	Wednesday	Thursday	Friday
		26/02	27/02	28/02	01/03	02/03
Lunch	HOT	Mixed Steamed Vegetables	Coleslaw	Broccoli	Garden Peas	Roasted Roots vegetables
		Basmati Rice	Baked Beans/ Butter/ Cheese	Mixed Steamed Vegetables		Roasted Potato Wedge
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Chicken Drumsticks Chasseur	Baked Potato	Chicken and Leek Pie	Beef Lasagne	Fresh Made Beef Burger	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Lentils Stew	n/a	Chickpeas and Leek Pie	Vegetarian Lasagne	Vegetarian Burger
D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Dessert	Chocolate Cake	Jelly with Peach	Carrot Cake with Custard	Fruit Salad	Apple Pie with Custard	
D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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		Monday	Tuesday	Wednesday	Thursday	Friday
		05/03	06/03	07/03	08/03	09/03
Lunch	HOT	Mixed Steamed Vegetables	Garden Peas	Broccoli	Mixed Steamed Vegetables	Mixed Peppers
		Basmati Rice	Mashed Potato	Noodles	Spaghetti	Roasted Potato Wedge
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
		Chili Con Carne	Beef and Chicken Sausages	Chicken and Mixed Vegetables on Black Bean Sauce	Roasted Vegetables and Pulled Chicken on Tomato and Cream Sauce	BBQ Chicken Legs
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
Vegetarian	Chickpeas (chili con carne style)	Vegetarian Sausages	Stir Fried Vegetables	Roasted Vegetables on Tomato and Cream Sauce	Mixed Vegetables Kebabs	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Dessert	Chocolate Cake	Yogurt with Berries	Stick Toffee Pudding	Fruit Salad	Rice Pudding	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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		Monday	Tuesday	Wednesday	Thursday	Friday
		12/03	13/03	14/03	15/03	16/03
Lunch	HOT	Garden Peas	Mixed Leaves	Sweet Corn	Mixed Steamed Vegetables	Garden Peas
		Carrot Rice	Mixed Steamed Vegetables	Carrots Sticks	Garlic Bread	Coleslaw
		D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V
	Boneless Chicken Thighs Curry	Beef Biryani	Gourmet Veggie Booster Pizza	Beef Lasagne	Chicken Jallof Rice	
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	
	Vegetarian	Sweet Potato and Chickpea Curry	Lentils Biryani	n/a	Vegetarian Lasagne	Rice Primavera
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	
	Dessert	Chocolate Cake	Jelly with Peach	Jan Sponge	Fruit Plater	Apple Crumble with custard
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	



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		Monday	Tuesday	Wednesday	Thursday	Friday
		19/03	20/03	21/03	22/03	23/03
Lunch	HOT	Garden Peas	Coleslaw	Broccoli	Garden Peas	Mixed Steamed Vegetables
		Noodles	Baked Beans/ Butter/ Cheese	Steamed Potatoes with Herbs	Pasta	Roasted Potato Wedge
		D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V
	Asian Chicken with Stir Fried Vegetables	Baked Potato	Beef Cornish Pie	Baked pasta with Roasted Chicken and Broccolis on White Sauce	Chicken Burger	
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	
Vegetarian	Stirred Fried Vegetables with Chickpeas	n/a	Lentils and Mixed Vegetables Cornish Pie	Vegetarian Baked Pasta	Vegetarian Burger	
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	
Dessert	Chocolate Cake	Carrot Cake with Custard	Yogurt with Peach	Fruit Salad	Rice Pudding	
	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	D   E   G   H   V	



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		Monday	Tuesday	Wednesday	Thursday	Friday
		26/03	27/03	28/03	29/03	30/03
Lunch	<b>HOT</b>	Garden Peas	Coleslaw	Coleslaw/ Lettuce and Tomato	Mixed Steamed Vegetables	
		Basmati Rice	Wraps	Roasted Potato Wedges	Spaghetti	
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
		Chicken with Pumpkin and Coconut Sauce	Chicken Fajitas	4oz Fresh Made Beef Burger	Beef and Chicken Sausage on Tomato sauce with Basil	
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
Vegetarian	Lentils Stew	Mixed Vegetables Fajitas with Red Kidney Beans	Vegetarian Burger	Veggie Booster Sauce		
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Dessert	Chocolate Cake	Yogurt with Peach	Rice Pudding	Zucchini Chocolate Cake with Custard		
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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