

Vegan Menu SS25

Salad bar and wholemeal bread
available daily

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 Main meal	Vegan Bolognese served with pasta and garlic bread	Quorn sausage served with crushed potatoes, carrots, green beans and gravy	Violife cheese & tomato pizza served with chips & dressed summer salad	Quorn vegan sausage, hash browns & baked beans	Vegan sausage roll served with jacket wedges, garden peas and ketchup
Dessert	Fresh fruit	Vegan sponge	Chocolate shortbread biscuit	Fruit jelly	Homemade flapjack
Week 2 Main meal	Sweet Potato & Chickpea Korma curry served with boiled rice and cucumber batons	Vegetable fajitas, seasoned diced potatoes & peas (v)	Vegetable sausage pasta bake served with salad	Vegan nuggets served with potato wedges and sweetcorn	Violife cheese and tomato pizza served with summer salad
Dessert	Fresh fruit	Vegan chocolate orange iced sponge	Fresh fruit	Shortbread biscuit	Vegan sponge
Week 3 Main meal	Quorn vegan nuggets served with oven baked chipped potatoes and salsa	Violife cheese & tomato baguette with summer salad	Pasta arriabatta & Italian style spiced sweetcorn	Vegetable biryani served with naan bread	Quorn Vegan sausages served with creamy mashed potatoes and baked beans
Dessert	Fresh fruit	Oaty cookie	Vegan sponge	Chocolate and vanilla swirl biscuit	Vegan sponge

A jacket potato served with violife cheese or baked beans
Violife cheese sandwich served with mixed salad and ½ piece of fruit

Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens / your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.