

WEEKLY MENU

WEEK 1



EVERY
TUESDAY

Asian inspired noodles
with a selection of
protein and vegetables



EVERY
WEDNESDAY

Authentic Greek
flatbreads topped with
marinated chicken or
plant-based protein

EVERY
THURSDAY

Drumsticks served with
a range of signature
marinades and
seasoned rice



Switch it up with our street food favourites! Ask the team for this week's flavours



TUE

WED

THU

FRI

Mediterranean Vegetable Ragu with
Gnocchi & Garlic Bread



Chicken & Lentil Arrabbiata with
Wholewheat Penne & Garden Salad



Roast of the Day with Seasonal
Greens, Carrots, Roasties & Gravy



Chicken & Sweetcorn Pie with Broccoli,
Carrots & Cauliflower



Sustainably Sourced Battered Fish &
Chips with Peas or Beans

Mac & Cheese Topped with Crispy
Onions Served with Garlic Bread &
Mixed Salad ^(V)

Vegemince Chilli with Yellow Rice,
Broccoli, Carrots & Cauliflower ^(V)



Veggie Sausage & Tomato Bake with
Seasonal Greens, Carrots & Roasties ^(V)



Cheese & Spring Onion Loaded Potato
Skins with Broccoli, Carrots
& Cauliflower ^(V)



Pizza Selection with Chips or Wedges

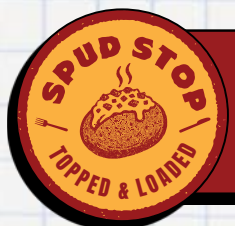


POT & TASTY

Daily range of ready to go pots including
pastas, salads and rice bowls

DESSERTS

Enjoy our chef's choice of sweet
treats, served every day



Hot loaded spuds with
a daily range of tasty
toppings to fill you up



At least
3g/100g fibre



At least 12% kcal
from protein



Less than 1.5%
saturated fat



Hits all three
nutrition targets

V - VEGETARIAN
VG - VEGAN

13th April, 4th May, 25th May, 15th June, 6th July, 7th Sept, 28th Sept, 19th Oct 2026

WEEKLY MENU

WEEK 2



EVERY
TUESDAY

Asian inspired noodles
with a selection of
protein and vegetables



EVERY
WEDNESDAY

Authentic Greek
flatbreads topped with
marinated chicken or
plant-based protein

EVERY
THURSDAY

Drumsticks served with
a range of signature
marinades and
seasoned rice

CHICK
N'RUN

Switch it up with our street food favourites! Ask the team for this week's flavours



TUE

Garlic Mushroom Mac & Cheese ^(V)

BBQ Chicken Burrito with Mixed Rice
& Salsa



WED

Roast of the Day with Seasonal
Greens, Carrots, Roasties & Gravy



THU

Sausage & Mash with Caramelised
Onion Gravy & Seasonal Vegetables



FRI

Sustainably Sourced Battered Fish &
Chips or Oven Baked Chicken Nuggets
& Chips



Butternut & Beany Vegetable
Burrito ^(VG)



Spaghetti with Roasted Vegetables
in Herby Tomato Sauce ^(V)



Smoky Cheese & Butternut Quiche
with Seasonal Greens, Carrots &
Roasties ^(V)

Veggie Sausage & Mash with
Caramelised Onion Gravy & Seasonal
Vegetables ^(VG)



Pizza Selection with Chips or Wedges

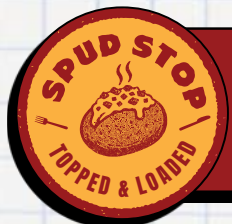


POT & TASTY

Daily range of ready to go pots including
pastas, salads and rice bowls

DESSERTS

Enjoy our chefs choice of sweet
treats, served every day



Hot loaded spuds with
a daily range of tasty
toppings to fill you up



At least
3g/100g fibre



At least 12% kcals
from protein



Less than 1.5%
saturated fat



Hits all three
nutrition targets

V - VEGETARIAN
VG - VEGAN

30th March, 20th April, 11th May, 1st June, 22nd June, 13th July, 14th Sept, 5th Oct, 26th Oct 2026

WEEKLY MENU

WEEK 3



EVERY
TUESDAY

Asian inspired noodles
with a selection of
protein and vegetables



EVERY
WEDNESDAY

Authentic Greek
flatbreads topped with
marinated chicken or
plant-based protein

EVERY
THURSDAY

Drumsticks served with
a range of signature
marinades and
seasoned rice



Switch it up with our street food favourites! Ask the team for this week's flavours



TUE

Sweet Potato Katsu with Mixed Rice
& Pickled Vegetables ^(VG)



Thai Red Chicken Curry with
Mixed Rice

WED

Roast of the Day with Seasonal
Greens, Carrots, Roasties & Gravy



THU

Beef & Lentil Ragu with Gnocchi



FRI

Sustainably Sourced Battered Fish
& Chips or Oven Baked Chicken
Goujons & Chips



Vegetable Lasagne with Garlic Bread ^(V)



Thai Red Sweet Potato & Vegetable
Curry with Mixed Rice ^(VG)



Keema Bake Slice with Seasonal
Greens, Carrots, Roasties & Gravy ^(V)



Cheese Quiche with Salad & Minted
New Potatoes ^(V)



Pizza Selection with Chips or Wedges

POT & TASTY

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pastas, salads and rice bowls

DESSERTS

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treats, served every day



Hot loaded spuds with
a daily range of tasty
toppings to fill you up



At least
3g/100g fibre



At least 12% kcals
from protein



Less than 1.5%
saturated fat



Hits all three
nutrition targets

V - VEGETARIAN
VG - VEGAN

6th April, 27th April, 18th May, 8th June, 29th June, 20th July, 31st Aug, 21st Sept, 12th Oct 2026