Weekly menu starting from 09.11.26 23.11.26 Mission grove Three- Choice menu	MONDAY Planet Earth Day	TUESDAY Allergen Free Day	WEDNESDAY Traditional Day	THURSDAY World Food Day Greek	FRIDAY Favourite Day
Main Course 1	Macaroni cheese V	Chicken curry	Chicken and sweetcorn pie	Penne pasta beef bake	MSC under the sea Cod fish fingers
Main Course 2	Five bean chili served with rice V	Jollof rice GF/V	Super Baked penne pasta with tuna on Provençal sauce V	Moussaka (layer of aubergine and slice potato with beef mice topped with bechamel sauce)	Chicken fillet burger
Vegetarian	Samosas V	Jacket potato served with Beans	Falafel served with rice GF/V	Jacket potato served with various filling GF/V	Plant-based burger
Accompaniments					
Potato/Rice		Rice		Cheese, baked beans and tuna mayonnaise	Chips
Vegetables	Seasonal vegetables Sweetcorn	Cabbage/Diced mixed vegetables	Baby carrots/broccoli	Mixed vegetables	Peas & baked beans
Salads	Three fresh seasonal salads selection	Seasonal salad selection	Three fresh seasonal salads selection	Three fresh seasonal salads selection Endive	Three fresh seasonal salads selection Beetroot
Desserts					
Fresh fruit/Yogurt	Fresh fruit/Yogurt	Fresh fruit/	Fresh fruit/Yogurt	Fresh fruit/Yogurt	Fresh fruit/Yogurt
Dessert	Apple crumble served with custard	Fruity jelly	Homemade flapjack	Orange cake served with custard	Ice cream

Water and handmade Brown bread to be available at all meals.
Highlighted vegetables in Green are seasonal and in-season produce.

Marine Stewardship Council (MSC) is an independent non-profit organization which sets a standard for sustainable fishing.
All our bananas,sugar are Fairtrade certified and dishes with this symbol F .

Weekly menu starting from 02.11.26 16.11.26 Mission grove Three-Choice menu	MONDAY Planet Earth Day	TUESDAY Allergen Free Day	WEDNESDAY Traditional Day	THURSDAY World Food Day Italian	FRIDAY Favourite Day
Main Course 1	Margarita pizza V Served with wedges	Roasted chicken drumstick served with roasted new potato.	Chicken sausages served with mashed potato.	Beef bolognaise served with spaghetti	MSC under the sea Cod fish fingers (pictured)
Main Course 2	Jacket potato served with various filling GF/V	Chili Non carne served with rice GF/V	Super Baked penne pasta with Provençal sauce V	Egg fried rice with veg GF/V	Chicken fillet Burger
Vegetarian	Happy tummies Penne pasta with Napoli sauce	falafel served with new potato GF/V	Cheese and sweetcorn quiche	Jacket potato served with various filing GF	Plant-based burger GF/V
Accompaniments					
Potato/Rice	Baked beans/ cheese or Tuna mayonnaise	Mixed Rice		Baked beans/ cheese or Tuna mayonnaise	Chips
Vegetables	Peas & seasonal Vegetables broccoli	Peas and Roasted vegetables	baby carrots	Floret	Baked beans & peas
Salads	Seasonal salad selection	Three fresh seasonal salads selection lettuce	Seasonal salad selection Baby spinach	Three fresh seasonal salads selection Endive	Seasonal salad selection
Desserts					
Fresh fruit/Yogurt	Fresh fruit	Fresh fruit	Fresh fruit/Yogurt	Fresh fruit/Yogurt	Fresh fruit/Yogurt
Dessert	mousse served with peach slices.	Fruity Jelly	Chocolate cake with chocolate sauce	Rice pudding	Ice cream

Water and handmade wholemeal bread to be available at all meals.
Highlighted vegetables in Green are seasonal and in-season produce.
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