

Weekly menu starting from 02.03.26 16.03.26 30.03.26 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	Beef lasagna	Penne pasta beef bake	MSC under the sea Cod fish fingers 
Main Course 2	Chickpeas and beans balti served with rice V	Jollof rice GF/V	Super Baked penne pasta with tuna on Provençal sauce V	Mixed beans, roast vegetables served with mix rice	Chicken fillet burger
Vegetarian	Samosas V	Jacket potato served with Beans	Mixed beans, roast vegetables and cheese wrap	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 pie served with custard	Fruity jelly	Chocolate brownie	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 23.02.26 09.03.26 23.03.26					
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	Beef tender curry served with mixed rice GF	Rosated chicken fillet served with roasted new 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	Jacket potato served with beans GF/V	Super Baked penne pasta with salmon on Provençal sauce V	Chickpeas and lentil curry served with rice GF/V	Chicken fillet Burger
Vegetarian	Happy tummies Penne pasta with Napoli sauce	falafel 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	Chocolate mousse served with peach slices.	Fruity Jelly	Chocolate cake with chocolate sauce	Rice pudding	Old school jam cake and coconut

Water and handmade wholemeal bread to be available at all meals.

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