

Week  
1

# Menu



**Monday 19<sup>th</sup> April & 10<sup>th</sup> May**

**Pork Sausages with Cheesy Chive Baked Mash with Baked Beans**

*Allergens: Pork, Wheat, Sulphur Dioxide, Milk*

**King's Cookies**

*Allergens: Wheat, Milk, Egg, Soya*



**Tuesday 20<sup>th</sup> April & 11<sup>th</sup> May**

**Steak & Onion Puff Pastry Pie with Parsley Butter Potatoes & Green Beans**

*Allergens: Wheat, Egg*

**Iced Lemon Sponge**

*Allergens: Wheat, Egg*



**Wednesday 21<sup>st</sup> April & 12<sup>th</sup> May**

**Roast Chicken with Roast Potatoes, Peas & Carrots**

*Allergens: N/A*

*Allergens: Chicken Gravy, Wheat, Milk, Soya*

**Millionaire Shortbread**

*Allergens: Wheat, Milk, Soya*



**Thursday 22<sup>nd</sup> April & 13<sup>th</sup> May**

**Lamb Balti and Steamed Rice with Naan Bread**

*Allergens: Curry: May contain Mustard, Nuts & Peanuts*

*Allergens: Naan: Wheat, Milk*

**Cup Cakes with Butter Icing**

*Allergens: Wheat, Egg, Milk*



**Friday 23<sup>rd</sup> April & 14<sup>th</sup> May**

**Battered Fish / Fish Fingers with Chips, Peas or Heinz Baked Beans**

*Allergens: Battered Fish: Wheat, Fish, Fishfingers: Wheat, Milk, Mustard, Fish*

**Chocolate Brownie**

*Allergens: Wheat, Milk, Soya, Egg*



King's Catering Department pride themselves on making home made dishes using fresh local produce

King's Catering Department pride themselves on making delicious hand made cakes & biscuits using fresh local produce

