Hutchison CATERING



Date:	Cottingley	Spring and	Summer 20	025 Week 1	- 21/4. 1	2/5, 2/6, 23/6	. 14/7. 1/9	22/9. 13/	10.
Date.	Cottingicy	opining and	Carrille L	OZO IICCK I		20, 20, 20,	, 17/1, 1/0	, 22,0,10	10

	Monday	Tuesday	Wednesday	Thursday	Friday					
Main Event	Margherita Pizza served with Homemade Potato Wedges & Carrot Sticks or Sweetcorn (V)	BBQ Chicken Wrap served with Rice & Peas or Salad	Roast Chicken in Gravy with Roast Potato, Yorkshire Pudding & Carrots or Broccoli	Beef Lasagne served with Garlic Bread Slice & Cucumber Sticks or Sweetcorn	Oven Baked Fish Fingers with Chips & Baked Beans or Peas					
Vegetarian Selection	Homemade Sweet Potato & Chickpea Curry served with Rice & Carrot Sticks or Sweetcorn (VE)	Vegetarian Enchiladas served with Rice & Peas or Salad (V)	Quorn Fillet in Gravy with Roast Potato, Yorkshire pudding & Carrots or Broccoli	Tomato & Basil Pasta with Homemade Bread & Cucumber Sticks or Sweetcorn (VE)	Quorn Nuggets with Chips & Baked Beans or Peas (VE)					
Picnic	Freshly Prepared Sandwich, Roll or Wrap served with Mixed Salad and the Dessert of the Day, Yoghurt or Fresh Fruit Monday – Cheese (V), Tuesday – Tuna mayo, Wednesday – Ham, Thursday – Tuna Mayo, Friday – Cheese (V)									
Jacket Potatoes	Crispy Baked Jacket Potato with a Choice of Baked Beans (VE), Tuna Mayo or Cheese (V) with Mixed Salad (VE) Dessert of the Day, Yoghurt (V) or Fresh Fruit (VE)									
Desserts	Vanilla & Custard Cookie (V)	Shortbread (VE) & with Fresh Fruit	Chocolate and Beetroot Brownie (V)	Blueberry Muffin (V)	Ice Cream with Mandarins (V)					

Key: V – Vegetarian, VE – Vegan Available Daily: Water, Bread, Salad, Fresh Fruit, and Yoghurt