Manor Beach

Summer Menu 2025 – Week 1

Options	Monday	Tuesday	Wednesday	Thursday	Friday
RED Option A	Sausage Roll with Herby Roasties Peas & corn	Crispy Coated Chicken with Paprika Wedges and BBQ beans	Beef Dinner Yorkshire Pudding, Potatoes, Carrots Broccoli with gravy	Cowboy Pie with Crusty Homemade bread	Golden Crumb Fish Fingers with Oven Baked Chips & Peas
GREEN Option B	Tomato and Herb Pasta with Homemade Crusty Bread With salad selection	Cheese & Tomato Pizza Whirl With Paprika Wedges & Salad Selection	Creamy Cheese and Broccoli Pasta Bake with Crusty Bread and salad selection	Creamy Tomato & Mascarpone pasta with homemade crusty bread	Cooks Homemade Pizza Oven Cooked chips and Beans
BLUE Option C	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Sandwich Selection with a choice of fillings with Tortilla chip & salad Selection

Each day we have vegetarian options, our salad bar and choice of desserts of the day



ALLERGIES AND INTOLERANCES

ALL OUR FOOD IS LOVINGLY HAND CRAFT AND PREPARED ON SITE DAILY AND WE HAVE AN ALLERGEN PROCEDURE IN PLACE. PLEASE ENSURE YOU MAKE OUR CATERING TEAM AWARE OF YOUR CHILDS INTOLERANCES PRIOR TO USING THE RESTAURANT. OUR KITCHEN IS USED FOR MULTI PURPOSE PRODUCTION, SO WE CANNOT GUARANTEE THE ABOVE DISHES ARE COMPLETELY FREE FROM ALLERGENIC INGREDIENTS OR TRACES OF THESE.

Manor Beach

Summer Menu 2025 – Week 2

Options	Monday	Tuesday	Wednesday	Thursday	Friday
RED Option A	Chicken Wrap with Paprika Wedges & BBQ Beans	Cheese Whirl Croquette Potatoes With Peas or Beans	Pork dinner, Stuffing Potatoes, carrots cauliflower & Gravy	Creamy Chicken Korma Curry with Rice & Naan Bread	Harry Ramsdens Fish with Oven Cooked Chips & peas
GREEN Option B	French Bread Pizza With Paprika Wedges & Salad Selection	Spaghetti Bolognaise With Homemade Garlic Bread	Creamy Tomato and Mascarpone Pasta with Homemade Crusty Bread	Macaroni Cheese Pasta With Homemade Crusty Bread	Homemade pizza With Oven Cooked Chips and Beans
BLUE Option C	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Sandwich Selection with a choice of fillings with Tortilla chip & salad Selection

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Manor Beach

Summer Menu 2025 – Week 3

Options	Monday	Tuesday	Wednesday	Thursday	Friday
RED Option A	Pork Sausage Creamy Mash And Peas	Cheese Pie with Baked Beans and Hash Browns	Chicken Dinner, Stuffing Potatoes, carrots cabbage & Gravy	Beef Burger Noisette Potatoes Tomato salad	Golden Crumb Fish Fingers with Oven Baked Chips and Peas
GREEN Option B	Tomato, Sweet Pepper and Mild Chilli Pasta with Homemade Garlic Bread	Ham and Tomato Calzone Pizza With Herby green Beans & Salad Selection	Creamy Cheese & Broccoli Pasta Bake with Homemade Crusty Bread	Tomato and Herb Pasta Homemade Crusty Bread	Homemade pizza With Oven Cooked Chips and Beans
BLUE Option C	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Jacket Potatoes with choice of fillings & salad selection	Sandwich Selection with a choice of fillings with Tortilla chip & salad Selection

Each day we have vegetarian options, our salad bar and choice of desserts of the day



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