



# The Copperfield Cafe



All of our fantastic meal options are prepared daily on site, with both meat and vegetarian options available.

All allergies (gluten, dairy etc.) and all dietary requirements, including cultural preferences, are catered for.

Mr. Seymour (Head Chef – formally a baker and our Premises Manager), Mr. Kiff (Sous Chef and Deputy Head) and Mr. Wood (a Head of all trades!) are fully trained as a team in ‘Food Hygiene and Safety for Catering’ and in working directly to all HACCP (Hazard Analysis and Critical Control Point) principles; other staff support with service, as needed.

## Week 3 – 8th March

Monday - Jacket Potato Bar

Tuesday - Enchiladas

Wednesday - Roast Chicken or Gammon

Thursday - Mac & Cheese

Friday - Goujons & Chips

## Week 4 – 15th March

Monday - Pizza, Wedges, and Garlic Bread

Tuesday - Lasagne

Wednesday - Roast Chicken or Gammon

Thursday - Sausage Rolls and Mash

Friday - Burger and Chips

## Week 5 – 22nd March

Monday – Spaghetti Bolognese

Tuesday – Sweet and Sour Chicken / Quorn

Wednesday Roast – Chicken or Gammon

Thursday – Sausages and Mash

Friday – Fishfingers and Chips

## Week 6 – 29th March

Monday - Pizza, Wedges and Garlic Bread

Tuesday - Roast Chicken or Gammon

Wednesday – Meatballs and Pasta

**Term ends at 1.30pm on Wednesday 31<sup>st</sup> March**

Each day our meals are served with a wide choice of salad and/or vegetables.  
There is a daily ‘special’ dessert, plus plenty of fruit, yoghurt and dietary-need alternatives.