

LUNCH MENU

WEEK COMMENCING:

WEDNESDAY

Roasted Gammon with herb gravy

Lentil, bean & vegetable loaf with herb gravy (v) (3)

Tomato & hidden vegetable ragu with basil pasta (V) (3)

Zero waste roast potatoes

Steamed carrots & broccoli

Apple upside down cake (3,11)

TUESDAY

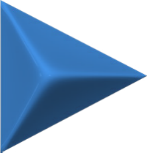
Chicken & vegetable casserole with gravy

Butternut squash, spinach & cheddar wellington (v) (1)

Salmon & leek spaghetti (1,2,3)

Steamed new potato,

green beans & honey roasted carrots



MONDAY

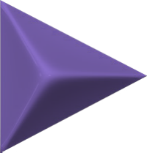
PLANT POWER Sweet potato Mac & cheese (v)(1,3)

Lentil & bean bolognaise with basil pasta (v)(3)

Herb bread (3)

Steamed sweetcorn &

Savoy cabbage



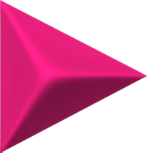
FRIDAY

Battered fish of the day with lemon & tartare sauce (2,3)

Roasted squash, spinach & tomato gnocchi (v)(1,3)

oven baked chips, steamed peas & baked beans

Lemon shortbread (3)



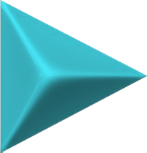
THURSDAY

Cajun beef nachos with a pineapple salsa & pea guacamole (1,3)

Lentil & bean chilli with nachos & pineapple salsa & pea guacamole (v)(1,3)

Seafood pie (1,2,9)

Sweetcorn & peppers, wholegrain rice



EVERYDAY

Seasonal Soup of the day with

Home baked bread

Seasonal salads, Tomato, Cucumber, Mixed leaf, Coleslaw (11) & Grated cheese (1)

Yoghurt pots with seasonal fruit compote (1)

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6. Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12. Sulphite, 13. Celery, 14. Mustard

**\*MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE UNAVAILABLE\***