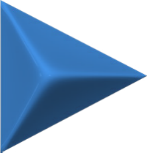


LUNCH MENU

WEEK COMMENCING:



MONDAY

PLANT POWER

Jacket potato kitchen

Roasted jacket potatoes

Baked beans

Vegetable & lentil curry

Cauliflower cheese (1,3)

Coleslaw & Cheddar cheese

WEDNESDAY

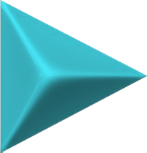
Lemon & thyme chicken with sage stuffing & gravy (3)

Vegetable cottage pie with gravy (v)

Mac & cheese (v) (1,3)

Roasted potatoes, medley of vegetables

Treacle sponge with custard (1,3)



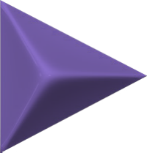
EVERYDAY

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)



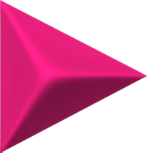
FRIDAY

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

Baked vegetable burrito with chilli sauce (v)(3)

oven baked chips, steamed peas & corn

Butternut squash brownie (1,3,6)



THURSDAY

Bbq pulled pork burger with caramelised onions (1,3)

Quorn burger caramelised onions &

BBQ sauce ((v)1,3,6)

Thai salmon with noodles (2,11)

Baked beans, Potato wedges & Coleslaw (11)

TUESDAY

Beef & vegetable bolognaise

Butternut squash, spinach &

aubergine ragu (v)

Smoked haddock fishcake (3)

Herby pasta (3) Sundried tomato focaccia Steamed carrots & sweetcorn

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\***