

LUNCH MENU

WEEK COMMENCING: WEEK 1

WEDNESDAY

Sustainable battered fish of the day tacos with watermelon salsa (2,3)

Split pea & mixed bean tacos with watermelon salsa (v) (3)

Thai salmon with vegetable chop suey noodles (2,3,6)

Black bean mole & toasted corn

Chocolate & orange brownie (1,3,11)

TUESDAY

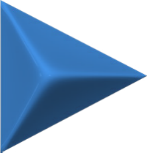
Bang bang crispy chicken & cucumber slider (3,6)

Char Siu glazed cauliflower & cucumber slider (v) (3,6)

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

Potato wedges

Cauliflower & roasted broccoli



MONDAY

PLANT POWER

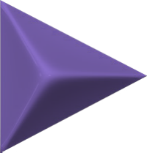
Pizza bar

Tomato, basil & mozzarella pizza (v) (1,3)

Creamy mushroom, oregano & spinach pizza (v) (1,3,14)

Rosemary & tomato bread (3)

Steamed sweetcorn & Spring greens



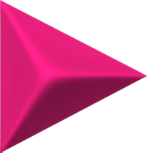
FRIDAY

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

Roasted cauliflower, mixed bean & nacho cheese burrito (v) (1,3,14)

oven baked chips, steamed peas & baked beans

Citrus shortbread (3)



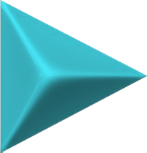
THURSDAY

Pork Sausage, mashed potato served with red on onion gravy (3,12)

Glamorgan sausages, mashed potato served with red on onion gravy (v) (1,3,12,14)

Spring vegetable poke bowl with mixed grains (3,6)

Carrots & peas



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\***