

LUNCH MENU

WEEK COMMENCING: WEEK 2

WEDNESDAY

Lemon & thyme roasted chicken & served with Yorkshire pudding & gravy (1)

Sweet potato, watercress & cheddar wellington

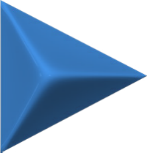
(v) (1,3,11)

Edamame bean, Pak choi & beansprout laksa (3,6)

Zero waste roast potatoes, Spring greens & roasted British roots

Sweet potato baked seasonal fruit swirls

(1,3,11)



MONDAY

PLANT POWER

Lentil & chickpea tikka masala with Bombay potatoes (14)

Tandoori roasted cauliflower wrap filled with ice & mint yoghurt (vg) (1,3,14)

Naan bread (1,3), steamed spinach & cumin roasted carrots

TUESDAY

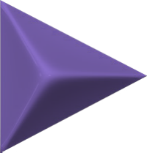
Soy & garlic marinated pork adobo (3,6)

Squash, aubergine & green beans in Filipino coconut sauce (v) (3,6)

Creamy tomato & basil pasta bake

(1,3)

50/50 steamed rice, sweetcorn & peas



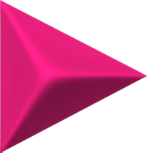
FRIDAY

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

Vegetable hot dog with a red onion & tomato salsa (v) (1,3,14)

Oven baked chips, steamed peas or baked beans

Apple & berry flapjack (1,3)



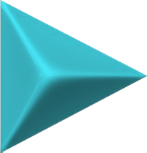
THURSDAY

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

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

Seafood paella (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 pot 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\***