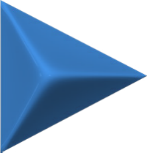


LUNCH MENU

WEEK COMMENCING: WEEK 3



MONDAY

PLANT POWER

Pasta bar

Classic three cheese pasta bake (1,3,14)

Tomato, lentil, mozzarella & basil pasta bake (1,3)

Roasted tomato slaw, green beans & basil bread (3)

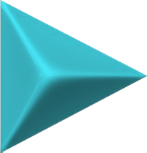
WEDNESDAY

Beef & vegetable bolognaise

Sweet potato mac & cheese (v) (1,3,14)

Salmon, chive & lemon fishcake (1,2,3,11)

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



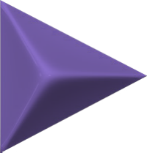
EVERYDAY

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)



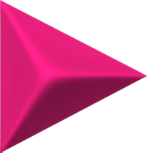
FRIDAY

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

Baked vegetable nachos with grated cheese & sour cream (v) (1)

oven baked chips, steamed peas & corn

Chocolate chip shortbread (1,3)



THURSDAY

BBQ pulled pork topped Cumberland or chicken dog with tomato salsa (3,12)

Quorn burger caramelised onions &

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

Crispy sustainable fish of the day red Thai coconut curry (2,3)

Baked beans, Potato wedges & Coleslaw (11)

TUESDAY

Sweet & sour chicken & pineapple stir fry (3,6)

Crispy cauliflower & spring onion yum buns (v)

Vegetable & bean paella (v)

Egg fried rice, Asian greens & peppers

Banana & white chocolate blondie (1,3,6,11)

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\***