WHAT'S FOR LUNCH?

Autumn Week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Vegetable Pizza SOY, WHEAT & MILK	Sweet & Sour Chicken CELERY, SULPHUR	Beef Stew CELERY	Chicken Curry SULPHUR	Panko Crumbed Fresh Fish of the Day FISH, EGGS, GLUTEN (WHEAT)
MAIN (V)	As Main	Sweet & Sour Vegetable Medley CELERY, SULPHUR	Vegetable & Chickpea Stew CELERY	Vegetable Curry SULPHUR	Spiced Vegetable Patties CELERY, EGG, GLUTEN (WHEAT)
SIDES Where main includes, portion will be offered as optional extra	Homemade Garlic Bread GLUTEN (WHEAT)	Plain rice	Roasted Potatoes	Plain Rice	Skin on Chips Tartare Sauce with Capers & Cornichons EGGS & SULPHITE
VEGETABLES	Mini Corn on the Cob	Brocolli	Honey Roasted Carrots	Curried Cauliflower	Crushed Peas
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SALAD BAK

Salad bar available daily – includes freshly prepared salad, salad pickles, coleslaw, potato salad

FRUIT

Fresh Fruit Platter available daily

DESSERT

Rice Pudding-EGGS, GLUTEN (WHEAT) & MILK

Shortbread Biscuits-EGGS, GLUTEN (WHEAT)

Yoghurt & Honey available daily-MILK

Weeks Commencing:

Autumn 1 = 1st, 15th, 29th September and 13th October

Autumn 2 = 3rd, 17th November and 1st, 15th December

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available

WHAT'S FOR LUNCH?

Autumn Week 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
MAIN	Sweet Potato, Pea & Chickpea Curry with Coconut Milk	Beef Ragu SOY & GLUTEN	Vegetable Lasagne CELERY	Jerk Chicken (boneless thighs) SULPHITES	Panko Crumbed Fresh Fish of the Day FISH, EGGS, GLUTEN (WHEAT)			
MAIN (V)	As above	Quorn Ragu SOY & GLUTEN	As above	Jerk Halloumi MILK & SULPHITES	Spiced Vegetable Patties CELERY, GLUTEN (WHEAT)			
SIDES Where main includes, portion will be offered as optional extra	Brown Rice Wholemeal Bread GLUTEN (WHEAT)	Spaghetti or Pasta GLUTEN (WHEAT)	Homemade garlic bread GLUTEN (WHEAT)	Jollof Rice Wholemeal Bread GLUTEN (WHEAT)	Skin on Chips Tartare Sauce with Capers & Cornichons EGGS & SULPHITE			
VEGETABLES	Curried Cauliflower	Broccoli	Baked beans SULPHITE	Smoked Paprika Sweet Corn	Mushy Peas			
SALAD BAR	Salad bar available daily – includes freshly prepared salad, salad pickles, coleslaw, potato salad							
FRUIT	Fresh Fruit Platter available daily							
DESSERT	Apple Crumble & Custard-EGGS, GLUTEN (WHEAT) & MILK Yoghurt & Honey available daily -MILK Raisin Cookies-EGGS, GLUTEN (WHEAT)							

Weeks Commencing:

Autumn 1 = 8th, 22nd September and 6th, 20th October Autumn 2 = 10th, 24th November and 8th December

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available