

# Dinner Menu B



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Soup</b>	Cream of chicken <b>C D</b>	Leek & potato <b>D C</b>	Theme night	Lentil soup <b>C</b>	Tomato <b>T C</b>	Mushroom <b>D C</b>	Chef's choice
<b>Main course</b>	Sirloin steak	Pan seared salmon <b>F</b>	Theme night	Lamb biryani <b>T CH C</b>	Hog roast, stuffing & apple sauce <b>SE</b>	Beef in red wine cottage pie <b>T</b>	Pulled chicken wraps <b>G</b>
<b>Vegetarian option</b>	Stilton stuffed mushrooms <b>G D</b>	Sweet potato bake <b>T CH</b>	Theme night	Vegetable dahl <b>CH C</b>	Vegetable tacos <b>G DT C</b>	Quorn cottage pie <b>T</b>	Vegetable flatbreads <b>T</b>
<b>Vegetables &amp; potatoes</b>	Steakhouse chips, battered onion rings <b>G</b> Peas & tomatoes <b>T</b>	Pesto potatoes <b>D</b>	Theme night	Naan bread <b>G</b> Cauliflower bhaji <b>CH</b>	Garlic & herb potatoes	Glazed carrots	Vegetable rice Homemade guacamole
<b>Pasta/noodle option</b>	Vegetable noodles <b>E G</b>	Tomato & basil <b>T G C</b>	Theme night	Mushroom carbonara <b>G D C</b>	Pesto pasta <b>D G</b>	Vegetable pasta bake <b>G D C</b>	Mac & cheese <b>T G D</b>
<b>Jacket potato</b>	Assorted fillings						
<b>Dessert</b>	Smoothies <b>D</b>	Fruit flapjack <b>G D</b>	Theme night	Exotic fruits with honey yogurt <b>D</b>	Smoothie <b>D</b>	Fruit flapjack <b>G D</b>	Cookies <b>G D S</b>
<b>Extras</b>	A selection of cold meats and salads are available from the salad bar. Assorted cut & whole fresh fruit & homemade yoghurts – assorted flavours.						
<b>G = Gluten, D = Dairy, E = Egg, CH = Chilli, M = Mustard, T = Tomato, C = Celery, S = Soya, F = Fish, SU = Sulphur dioxide, SE = sesame, L = Lupin, CR = crustaceans</b>							

All of our dishes are produced in kitchens that contain allergens. Please advise the Catering Manager of any special dietary requirements, food intolerances and allergies.