

Lunch Menu A



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	French onion C	Vegetable broth C	Carrot & coriander C	Parsnip & apple D C	Sweet potato C	Creamy tomato T D C	Chef's choice
Main course	Chicken forestière D SU	Roast beef & Yorkshire puddings D G E	Farmhouse sausages G	Basil cream chicken, cherry tomato, red onion T D SU	Home battered cod G F Fish fingers G F	Lemon & sage stuffed pork loin G	Chef's roast of the day
Vegetarian option	Polenta & wild mushrooms D G	Vegetable stack	Sage and red onion sausage	Garlic mushrooms en crouete SU D G	Battered vegetable sausage G		
Vegetables & potatoes	Crushed new potatoes Sautéed assorted peas	Roast potatoes, carrots & kale	Creamed potatoes D Peas	Herby potatoes Garlic green beans	Chips Beans T & peas	New potatoes Butternut squash, parsnip & swede	Roast potatoes Roasted vegetables Cabbage
Pasta/noodle option	Roasted Mediterranean vegetables T G	Sun blushed tomato, olive & basil G	Omelettes D E	Mac & cheese D G T	Chorizo & roasted red pepper G D CH	Pesto pasta G D	Tomato bake G T C
Jacket potato	Assorted fillings						
Dessert	Syrup sponge G E & custard D	Chocolate tart D G S E	Apple & blackberry crumble G & custard D	Chocolate sponge and chocolate sauce D S G E	Brownie G E D S & ice cream D	Rice pudding & jam D	Toffee éclairs G E D
Extras	A selection of cold meats and salads are available from the salad bar. Assorted cut & whole fresh fruit & homemade yoghurts – assorted flavours.						
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							

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.