

Lunch Menu C



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Butternut squash soup D C	Spiced tomato T C	Carrot & coriander C	Bean & chorizo T C D CH	Sweet potato C	Lentil C	Chef's choice
Main course	Pork steak schnitzel G with cream sage sauce D C	Gammon with Madeira sauce	Chicken with cheese & bacon sauce G D SU	Slow roast BBQ beef brisket T	Scampi G F CR Fish fingers G F	Korean chicken T S	Roast of the day
Vegetarian option	Courgette & carrot cheesecake G D E	Halloumi croute with tomato salsa T G D	Quorn in cheese	Stuffed courgette	Battered vegetable sausages G	Stuffed bell pepper	
Vegetables & potatoes	Warm potato salad Carrot & peas	Roast potatoes Carrots Cauliflower cheese G D	Herby wedges Sweetcorn	Sautéed potatoes Carrot, mangetout & baby corn	Chips Baked beans T Peas	Sticky rice Pickled cucumber SU	Roast potatoes Roasted vegetables Cabbage
Pasta/noodle option	Mushroom risotto D	Mushroom garlic & rocket G	Roasted vegetables T G	Omelettes D E	Pork & chorizo meatballs G	Mushroom, garlic & herb	Seasame, chicken, spinach & mushroom noodles G
Jacket potato	Assorted fillings						
Dessert	Plum tart & custard D G E	Strawberry shortbread G D	Sticky toffee sponge & vanilla sauce D G E	Lemon tart G D	Jelly & ice cream DT	Millionaire mousse G D S	Apple & raspberry crumble & cream D G
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.