

WEEK BEGINNING-

15th April, 6th May,
17th June,
8th July, 9th Sept,
30th Sept, 21st Oct



LUNCH MENU
WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Classic Beef Burger in a Wholemeal Bun with Diced Potatoes & Vegetables <i>Gluten, Soya, Celery, Egg</i>	Chicken Fajitas in Cajun Sauce & Paprika Cheese Topping with Mexican Spiced Rice & Vegetables <i>Gluten, Milk, Celery</i>	Roast Gammon with Yorkshire Pudding, Roast Potatoes, Gravy & Vegetables <i>Gluten, Milk, Egg, Sulphites</i>	Traditional Beef Lasagne with Garlic Bread & Salad <i>Gluten, Milk, Mustard, Celery</i>	Battered Fish Fillet with Chips, Curry Sauce & Vegetables <i>Gluten, Fish, Mustard</i>
VEGETARIAN	Mexican Spiced Roasted Vegetable Burrito, Paprika Cheese Topping with Diced Potatoes & Vegetables <i>Gluten, Milk</i>	Hunters Cauliflower with Mexican Spiced Rice, Kidney Beans & Vegetables <i>Milk</i>	Roasted Mediterranean Vegetable Stroganoff with a Puff Pastry Crown, Roast Potatoes & Vegetables <i>Gluten, Celery, Egg, Mustard, Sulphites</i>	Naan Bread Pizza with Spiced Vegetables, a Mango Coriander Glaze & Vegetables <i>Gluten, Milk, Mustard</i>	Margherita Pizza with Chips & Vegetables <i>Gluten, Milk</i>
HOT BAGUETTE					
PASTA BAR	Three Cheese <i>Gluten, Milk</i>	Chicken Fajita <i>Gluten, Milk</i> or Ham & Cheese <i>Gluten, Milk</i>	Honey Mustard Gammon <i>Gluten, Mustard</i>	Sausage <i>Gluten, Sulphites, Soya</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
DESSERT	Tomato & Basil Pasta with Garlic Bread <i>Gluten, Celery</i>	Macaroni Cheese Pasta Bake with Garlic Bread <i>Gluten, Milk, Mustard</i>	Mexican Chicken Pasta with Garlic Bread <i>Gluten, Milk, Mustard</i>	Tomato & Mascarpone Pasta with Garlic Bread <i>Gluten, Milk, Celery</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
	Iced Cherry Cake <i>Milk, Egg, Gluten</i>	Lemon Drizzle Cake <i>Milk, Egg, Gluten</i>	Jam Sponge Cake <i>Milk, Egg, Gluten</i>	Apple Sponge Cake <i>Milk, Egg, Gluten</i>	Chocolate Cake <i>Milk, Egg, Gluten</i>

The allergen information was correct at the time this menu was produced. Please ask a member of the catering team for upto date information

TWO SEASONAL VEGETABLES, A RANGE OF SALADS, FRESH BREAD AVAILABLE DAILY.
JACKET POTATO WITH CHEESE, TUNA OR BAKED BEANS, FRESH SANDWICHES AVAILABLE DAILY.

ALL DIETRY REQUESTS CAN BE CATERED FOR, PLEASE ASK FOR DETAILS.

Please Note – this menu doesn't display may contain ingredients.

WEEK BEGINNING- 22nd April, 13th May,
3rd June, 24th June,
15th July, 16th Sept,
7th Oct, 28th Oct



LUNCH MENU
WEEK TWO

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Italian Meatballs in a Herby Tomato Sauce with Pasta Garlic Bread & Vegetables <i>Gluten, Sulphites, Celery</i>	Katsu Chicken Curry with Egg Fried Rice & Vegetables <i>Gluten, Egg, Sesame, Mustard, Soya</i>	Roast Pork with Stuffing, Apple Sauce, Roast Potatoes, Gravy & Vegetables <i>Gluten, Sulphites</i>	Chicken Burger with Diced Potatoes & Vegetables <i>Gluten, Soya, Egg</i>	Salmon Fishcakes with Tartare Sauce, Chips & Vegetables <i>Gluten, Fish</i>
VEGETARIAN	Loaded Cajun Spiced Wedge Bowl Topped With Paprika Cheese & Vegetables <i>Gluten, Milk</i>	Thai Red Vegetable Curry with Egg Fried Rice and Vegetables <i>Egg, Sesame, Celery, Soya</i>	Roasted Vegetable Lasagne With Garlic Bread & Salad <i>Gluten, Milk, Mustard, Celery</i>	Spicy Bean Burger in a Wholemeal Bun With Lettuce & Mayo, Diced Potatoes & Vegetables <i>Gluten, Egg, Soya</i>	Margherita Pizza with Chips & Vegetables <i>Gluten, Milk</i>
HOT BAGUETTE	Pizza Baguette <i>Gluten, Milk</i>	Meat Feast <i>Gluten, Sulphites, Soya</i>	Pork & Apple Sauce <i>Gluten</i> or Ham & Cheese <i>Gluten, Milk</i>	Pepperoni & Cheese <i>Gluten, Milk</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
PASTA BAR	Carbonara Pasta with Garlic Bread <i>Gluten, Milk, Mustard, Sulphites</i>	Macaroni Cheese with Garlic Bread <i>Gluten, Milk, Mustard</i>	Mexican Spiced Cheese Pasta Bake with Garlic Bread <i>Gluten, Milk, Mustard</i>	Tomato & Basil Pasta with Garlic Bread <i>Gluten, Celery</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
DESSERT	Iced Sponge Cake <i>Milk, Egg, Gluten</i>	Pineapple Cake <i>Milk, Egg, Gluten</i>	Chocolate Sponge <i>Milk, Egg, Gluten</i>	Cherry Bakewell <i>Milk, Egg, Gluten</i>	Chocolate Orange Marble Cake <i>Milk, Egg, Gluten</i>

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JACKET POTATO WITH CHEESE, TUNA OR BAKED BEANS, FRESH SANDWICHES AVAILABLE DAILY.**

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WEEK BEGINNING- 29th April, 20th May,
10th June, 1st July,
22nd July, 2nd Sept,
23rd Sept, 14th Oct



LUNCH MENU
WEEK THREE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN

Pork Hotdog with Onions,
Diced Potatoes &
Vegetables
Gluten, Soya, Sulphites

Chilli Con Carne with
Homemade Nachos,
Mexican Herby Rice &
Vegetables
Gluten, Celery

Roast Turkey with Stuffing,
Cranberry Sauce,
Roast Potatoes, Gravy
& Vegetables
Gluten, Sulphites

Chicken Curry with
Steamed Rice,
Prawn Crackers &
Vegetables
Mustard, Crustaceans

Battered Fish Fillet with
Chips, Curry Sauce &
Vegetables
Gluten, Fish, Mustard, Celery

VEGETARIAN

Spanish Vegetable Tortilla
with Diced Potatoes &
Vegetables
Gluten, Milk, Egg

Vegetable Chilli
with Homemade
Nachos, Mexican
Herby Rice & Vegetables
Gluten, Milk

Vegetarian Toad in Hole
with Roast Potatoes,
Gravy & Vegetables
Gluten, Milk, Egg, Sulphites

Vegetable Pakora with
Tarka Dhal,
Naan, Steamed Rice &
Vegetables
Gluten

Margherita Pizza
with Chips
& Vegetables
Gluten, Milk

HOT BAGUETTE

Pepperoni Pizza
Gluten, Milk

Ham & Cheese
Gluten, Milk

Turkey & Cranberry
Gluten
or
Sausage
Gluten, Sulphites, Soya

Sweet Chilli Cheese
Gluten, Milk

Chef Special
*For allergen info, please see
the specials menu or ask a member
of the catering team.*

PASTA BAR

Tomato & Basil Pasta with
Garlic Bread
Gluten, Celery

Macaroni Cheese Bake
with Garlic Bread
Gluten, Milk, Mustard

Bolognese Pasta Bake with
Garlic Bread
Gluten, Milk, Celery

Carbonara with Garlic
Bread
Gluten, Milk, Mustard, Sulphites

Chef Special
*For allergen info, please see
the specials menu or ask a member
of the catering team.*

DESSERT

Black Cherry Sponge
Milk, Egg, Gluten

Chocolate Cake
Milk, Egg, Gluten

Banoffee cake
Gluten, Milk, Egg

Marble Sponge
Milk, Egg, Gluten

Iced Sponge Cake
Milk, Egg, Gluten

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