




# ★ LUNCH MENU ★

	MAIN MEAL	VEGETARIAN	ON THE SIDE	PUDDING
<u>MONDAY 9TH</u>	BAKED SALMON(F)(SD) & NEW POTATOES	MACARONI CHEESE(G)(MK)(MU) & GARLIC BREAD	PEAS COLESLAW(MK)(E)(MU) SIDE SALAD	APPLE CRUMBLE(G) & CUSTARD(MK)(*SO)(*G)
<u>TUESDAY 10TH</u>	ROAST PORK & STUFFING (MK)(G)	QUORN & VEGETABLE CASSEROLE (G)(E)(MK)(CE)	ROAST POTATOES RUNNER BEANS CARROTS	HOMEMADE RICE PUDDING(MK)(SO)
<u>WEDNESDAY 11TH</u>	BEEF CURRY(*G)(MU) & RICE	QUORN CHILLI CON CARNE & RICE (E)(G)(CE)	NAAN BREAD(G)(MK) TORTILLA CHIPS(*G) MIXED VEG	CHOCOLATE TART(G)(MK)(*SO)
<u>THURSDAY 12TH</u>	CHICKEN & BACON PASTA BAKE(CE)(G)(MK)(MU)(*N)	VEGETABLE STIR FRY(SO)(E) & NOODLES	SWEETCORN OR SIDE SALAD GARLIC BREAD(G)(*MK)(*SE)	PANCAKES(G)(MK)(E), MAPLE SYRUP & ICE CREAM(MK)(*SO)
<u>FRIDAY 13TH</u>	JUMBO SAUSAGE(G)(SD)	VEGETARIAN PIZZA(G)(MK)	CHIPS PEAS OR BAKED BEANS	SELECTION OF COLD DESSERTS

**THE 14 ALLERGENS KEY**

 GLUTEN (G)	 CRUSTACEANS (CR)	 CELERY (CE)
 MUSTARD (MU)	 MOLLUSCS (MO)	 FISH (F)
 SESAME (SE)	 EGGS (E)	 TREE NUTS (N)
 SOYA (SO)	 SULPHUR DIOXIDE (SD)	 LUPIN (L)
 PEANUTS (P)	 MILK (MK)	

Pasta Bar, Jacket Potatoes, Paninis and the cold selection are available every day at break & lunch time.

If you have any questions about allergens or menu items please do not hesitate to ask a member of the catering team.

**\*MAY CONTAIN**