



# ★ LUNCH MENU ★

	MAIN MEAL	VEGETARIAN	ON THE SIDE	PUDDING
<u>MONDAY 10th</u>	LAMB CURRY & RICE (*G)(*MU)	QUORN CHILLI CON CARNE (G)(CE)	MIXED VEG OR SALAD NAAN BREAD(G)(MK)	MARBLED CHERRY SPONGE & CUSTARD (G)(MK)(E)
<u>TUESDAY 11th</u>	ROAST CHICKEN & STUFFING(MK)(G)	CAULIFLOWER CHEESE(MK)(MU)(SO)	ROAST POTATOES GREEN BEANS CARROTS	MANDARIN CHEESECAKE(G)(MK)(SO)
<u>WEDNESDAY 12th</u>	BEEF LASAGNA (G)(E)(MK)(MU)	MIXED PEPPER & MUSHROOM QUICHE(G)(E)(MK)	SWEETCORN OR MIXED SALAD GARLIC BREAD (G)(*MK)(*SE)	TOFFEE TART (G)(MK)
<u>THURSDAY 13th</u>	TURKEY & VEGETABLE PIE (MK)(E)(G)	QUORN & VEGETABLE HOTPOT (G)(MK)	MASHED POTATO(MK) CABBAGE	GINGER SYRUP SPONGE & CUSTARD (G)(MK)(E)
<u>FRIDAY 14th</u>	SCAMPI/BATTERED COD (G)(F)(CR)(F) (*MO)	VEGETARIAN SAUSAGE ROLL(G)(SO)	CHIPS PEAS OR BAKED BEANS	SELECTION OF COLD DESSERTS

## THE 14 ALLERGENS KEY



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

**\*MAY CONTAIN**