

WEEK BEGINNING-

27th May, 17th June,
8th July,
29th July, 19th Aug,
9th Sept,
30th Sept, 21st Oct



LUNCH MENU

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Classic Cheeseburger in a Wholemeal Bun with Diced Potatoes & Vegetables <i>Gluten, Milk, 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>	Homity Pie with, Roast Potatoes, Gravy & Vegetables <i>Gluten, Milk, Sulphites</i>	Vegetable Curry with Rice, Naan & Vegetables <i>Gluten</i>	Margherita Pizza with Chips & Vegetables <i>Gluten, Milk</i>
HOT BAGUETTE	Mixed Cheese <i>Gluten, Milk</i>	Chicken Fajita <i>Gluten, Milk</i>	Honey Mustard Gammon <i>Gluten, Mustard</i>	BBQ 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>
PASTA BAR	Tomato & Basil Pasta with Garlic Bread <i>Gluten, Celery</i>	Macaroni Cheese Pasta Bake with Garlic Bread <i>Gluten, Milk, Mustard</i>	Cajun Chicken Pasta with Garlic Bread <i>Gluten, Milk</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>
DESSERT	Chocolate Sponge <i>Milk, Egg, Gluten</i>	Banana & Toffee Sponge <i>Milk, Egg, Gluten</i>	Lemon Drizzle <i>Milk, Egg, Gluten</i>	Apple & Cinnamon Sponge <i>Milk, Egg, Gluten</i>	Tiffin <i>Milk, Egg, Gluten, Soya</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- 3rd June, 24th June,
15th July, 26th Aug,
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</i>	Roast Pork with Stuffing, Apple Sauce, Roast Potatoes, Gravy & Vegetables <i>Gluten, Sulphites</i>	Chicken & Ham Pie with Diced Potatoes & Vegetables <i>Gluten, Milk, Mustard, 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</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, Soya, Egg</i>	Margherita Pizza with Chips & Vegetables <i>Gluten, Milk</i>
HOT BAGUETTE	Ham & Cheese <i>Gluten, Milk</i>	Pepperoni & Cheese <i>Gluten, Milk</i>	Pork & Apple Sauce <i>Gluten</i>	Three 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	Tomato & Basil Pasta with Garlic Bread <i>Gluten, Celery</i>	Macaroni Cheese with Garlic Bread <i>Gluten, Milk, Mustard</i>	Bolognese Pasta with Garlic Bread <i>Gluten, Celery</i>	Carbonara Pasta with Garlic Bread <i>Gluten, Milk, Mustard</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
DESSERT	Vanilla Sponge <i>Milk, Egg, Gluten</i>	Apple Crumble with Custard <i>Milk, Egg, Gluten</i>	Black Cherry Sponge <i>Milk, Egg, Gluten</i>	Banana Sponge <i>Milk, Egg, Gluten</i>	Tiffin <i>Milk, Egg, Gluten, Soya</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- 10th June, 1st July,
22nd July, 2nd Sept,
23rd Sept, 14th Oct



LUNCH MENU
WEEK THREE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Indian Beef Keema with Rice, Naan & Vegetables <i>Gluten, Mustard</i>	Chicken Arrabiata with Garlic Bread & Vegetables <i>Gluten, Sulphites</i>	Roast Turkey with Stuffing, Cranberry Sauce, Roast Potatoes, Gravy & Vegetables <i>Gluten, Sulphites</i>	Chinese Chicken Chow Mein with Prawn Crackers & Vegetables <i>Mustard, Crustaceans, Egg, Soya, Sesame</i>	Battered Fish Fillet with Chips, Curry Sauce & Vegetables <i>Gluten, Fish, Mustard, Celery</i>
VEGETARIAN	Vegetable Curry with Rice, Naan & Vegetables <i>Gluten</i>	Vegetables Arrabiata with Garlic Bread & Vegetables <i>Gluten, Sulphites</i>	Mushroom Wellington with Roast Potatoes & Vegetables <i>Gluten, Sulphites</i>	Chinese Vegetable Chow Mein with Prawn Crackers & Vegetables <i>Gluten, Egg, Soya, Crustaceans</i>	Margherita Pizza with Chips & Vegetables <i>Gluten, Milk</i>
HOT BAGUETTE	Cheese & Ham <i>Gluten, Milk</i>	Three Cheese <i>Gluten, Milk</i>	Turkey & Cranberry <i>Gluten, Milk</i>	BBQ 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>
PASTA BAR	Tomato & Basil Pasta with Garlic Bread <i>Gluten, Celery</i>	Macaroni Cheese Bake with Garlic Bread <i>Gluten, Milk, Mustard</i>	Bolognese Pasta Bake with Garlic Bread <i>Gluten, Milk, Celery</i>	Carbonara with Garlic Bread <i>Gluten, Milk, Mustard, Sulphites</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
DESSERT	Strawberry & Coconut Sponge <i>Milk, Egg, Gluten</i>	Summer Fruit Crumble with Custard <i>Milk, Egg, Gluten</i>	Treacle Sponge <i>Milk, Egg, Gluten</i>	Lemon Sponge <i>Milk, Egg, Gluten</i>	Tiffin <i>Milk, Egg, Gluten, Soya</i>

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