

# LUNCH MENU

**WEEK COMMENCING**

Two  
Spring

## MONDAY

Meat Free Monday

Penne Pasta, Mozzarella,  
Chickpea, Tomato & Herb Sauce  
(Gluten, Celery, Milk)

Roasted Courgette and Peppers  
Focaccia Bread  
(Gluten)  
**Dessert**  
Fresh Fruit

## TUESDAY

Traditional Cottage Pie  
(Celery)

Root Vegetable Bake with Herby  
Mash

Cauliflower and carrots

**Dessert**  
Ice Cream  
(milk,)

## WEDNESDAY

Chicken Korma

Red Lentil and Spinach Curry  
(Celery)

Jasmine Rice

**Dessert**  
Fresh Fruit Yoghurt  
(milk)

## EVERYDAY

**Available Daily**

Salad Bar

Bread

Homemade Chutneys

## THURSDAY

Turkey and Leek Pie  
(gluten, Egg, Milk)

Red Onion and Goats Cheese Tart  
(gluten, Milk)

Roast Potatoes  
Green Beans, Sweetcorn

**Dessert**  
Lemon Drizzle Cake  
(Milk, Egg)

## FRIDAY

Fish Fingers (Fish, Gluten, Milk, Egg)

Vegetable Fingers  
(milk, gluten, egg)

Chips  
Peas  
Tomato, Tartare sauce and Lemon

**Dessert**  
Fresh fruit

## SALAD BAR

**Monday –**

Apple and red cabbage slaw (Milk,  
Egg, Mustard)

**Tuesday –**

Roast Broccoli & red onion

**Wednesday –**

Mixed grains

**Thursday –**

Roasted butternut squash & spring  
onion (Soya)

**Friday –**

Turmeric couscous & halloumi salad (Milk, Gluten)



## THIS WEEK

Checkout our vegetarian and special  
salads

**Allergen Guide**

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6.  
Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12.  
Sulphite, 13. Celery, 14. Mustard

\*MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE  
UNAVAILABLE