

# OD LUNCH MENU

WEEK COMMENCING

THREE Spring

### MONDAY

### **TUESDAY**

### WEDNESDAY

### **EVERYDAY**

Meat Free Monday

Jacket Potato Baked Beans Cheddar Cheese (Milk) Vegetable Chilli (Celery) Coleslaw (Egg) Tossed Salad

> Dessert Fresh Fruit

Traditional Lasagne (Gluten, Egg, Milk)

Vegetable Lasagne (Gluten, Egg, Milk) Mixed Salad (Celery)

Homemade Bread (Gluten) Dessert Chocolate Cookies ( gluten) Roast Chicken, Thyme Gravy

Beetroot, Mushroom & Spinach Parcel (gluten)

Roast Potatoes Kale and Carrots

> Dessert Fresh Fruit

### **Available Daily**

Salad Bar

Bread

**Homemade Chutneys** 

### **THURSDAY**

### **FRIDAY**

## SALAD BAR

#### Monday -

Panzanella salad with capers & olives (Gluten)

#### Tuesday -

Quinoa, peas and spinach salad (Gluten)

#### Wednesday –

Green leaves salad

#### Thursday –

Green beans, pea and radish salad

#### Friday –

Courgette salad with lemon and herbs

### Battered Cod

(Fish, Gluten, Milk, Egg)

Cheddar and Tomato Quiche (milk, egg, gluten)

Chips

Peas

Tomato, Tartare sauce and Lemon

Dessert Fresh fruit

### THIS WEEK

Checkout our vegetarian and special salad

#### 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\*

### THEME DAY