

## Lunch Menu

Week commencing: 3/2/25

Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Main Course	Main Course	Main Course	Main Course
Spaghetti Bolognese with Garlic Bread 27	Honey Baked Chicken	v vg GF DF   Roast Loin of Pork vith Apple Sauce 247	Chicken and Pancetta with Puff Pastry Lid 247 H	Battered Scampi 2475
Baked Pepper v vg GF Dr with Tomato Risotto 27	Spinach and Sweet	V VG GF DF Vegetable Pasta Bake 7 27 H	V VG GF DF Vegetable Lasagne 27 H	Hot Dog and Fried Onions 27 J
Vegetable Samosa v v G GF Dr with a Mild Curry Sauce 47	Tomato and Basil	Beetroot Tart	Baked Potato with Baked Beans & Cheese 27	Cheese and Tomato Flan 247
Sides	Sides	Sides	Sides	Sides
Spaghetti V vG GF DI V V G GF DI V V Z Z	Vegetable Rice 🗸 🗸	Roast Potatoes V VG GF DF	v vg gf df Herb	v ve ef df Oven Chips
Charred Broccoli		Carrot Batons	V VG GF DF Mix Vegetables	v vg gf df Mushy Peas
Buttered Courgettes	Peas V VG GF DF	Hispi Cabbage	V VG GF DF Green Beans	V VG GF DF Baked Beans
Dessert	Dessert	Dessert	Dessert	Dessert
Fresh Fruit		v vg gF DF Fresh Fruit v v v v v v v v v v v v v v v v v v v	V VG GF DF Fresh Fruit	v ve ef df Fresh Fruit
Fruit Yogurt	Fruit Yogurt 🗸 🗸	Fruit Yogurt V G GF DF	V VG GF DF Fruit Yogurt 7	Fruit Yogurt V G GF DF
Treacle Sponge	Sticky Toffee Pudding	Lemon Meringue Pie	Scottish Shortbread with Chocolate Mousse 247	Apple Turnover

**KEY: V** = Vegetarian **VG** = Vegan **GF** = Gluten Free **DF** = Dairy Free

Available every day: Jacket Potato, Salad Bar, Packed Lunch (must be pre-ordered), Fresh Fruit & Yoghurt

ALLERGENS (using FSA codes): Celery<sup>1</sup>, Cereals (Gluten)<sup>2</sup>, Eggs<sup>4</sup>, Fish<sup>5</sup>, Milk<sup>7</sup>, Mustard<sup>9</sup>, Nuts<sup>10</sup>, Peanuts<sup>11</sup>, Sesame Seeds<sup>12</sup>, Soya<sup>13</sup>, Sulphites<sup>14</sup> INTOLLERANCES: Tomato Products<sup>A</sup>, Capiscum Products<sup>B</sup>, Soft Fruit Products<sup>c</sup>, Beef<sup>D</sup>, Aubergine<sup>E</sup>, Apple<sup>F</sup>, Oranges<sup>G</sup>, Onion<sup>H</sup>, Pork<sup>J</sup>

Please be aware we use all types of feeds in our kitchens. We have eliminated Palm Oil ingredients where currently possible. Substitute menus are available but may be an additional charge.