

## Lunch Menu

Week commencing: 20/1/2024

Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Main Course	Main Course	Main Course	Main Course
Harissa Sausage and Roasted Vegetables HJ	Coq au Vin without the Vin AH	Roasted Honey Gammon 247	Sweet and Sour Chicken Balls HJ	V VG GF DF Meatball Pizza 2A7
Mega Onion Bhajis V VG GF DF 27	Sweet and Spicy Carrot Taco & Salsa	Roasted Cauliflower Cheese Filo Pie 27 9	V VG GF DF Vegetarian Sausage Toad in the Hole 247	V VG GF DF Creamy Fish Pie 247
Baked Potato with Savoury Mince 47	Tomato and Basil Pasta with Garlic Bread 2 7 A	Special Omelette	3 Cheese Pasta and Crumb 27	V VG GF DF Crispy Cod Goujons 247
Sides	Sides	Sides	Sides	Sides
Herbed Potatoes	Tagliatelle V VG GF DF V V VG GF DF V V VG GF DF V V VG GF DF V VG GF DF	Roast Potatoes	V VG GF DF Boiled Rice	v vg gf Df Oven Chips
Charred Broccoli	Ratatouille	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	Fresh Fruit	Fresh Fruit	v vg gf df Fresh Fruit	v ve ef df Fresh Fruit
Fruit Yogurt VG GF DF	Fruit Yogurt V VG GF DF	Fruit Yogurt	V VG GF DF Fruit Yogurt 7	Fruit Yogurt V G GF DF
Jam Roly Poly	Bakewell Tart V vg gF DF 247	Mille Fuuille	Apple Pie 247	Chocolate Cracknell V VG GF DF

**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.