









































# Lunch Menu Week 3 – 2020/2021

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Soup</b>	Soup of the day (GF)(DF)(V)(O) 	Soup of the day (GF)(DF)(V)(O) 	Soup of the day (GF)(DF)(V)(O) 	Soup of the day (GF)(DF)(V)(O) 	Soup of the day (GF)(DF)(V)(O) 
<b>Main</b>	Chicken Skewers (GF) 	Beef Burrito served with Salsa, Sour cream and Guacamole (O)   	Beef and Onion Pie served with Gravy (O)   	Cornflake chicken (GF)  	Fish Fingers Baps Served with Lettuce and mayo (O)   
<b>Vegetarian</b>	Vegetable Skewers (DF)(GF)(V)(O)	Vegetable Burrito served with Salsa, Sour cream and Guacamole (V)(O)  	Vegetable Pie served with Gravy (V)(O)   	Peppers, Feta, Rice And Herbs Roulade (GF)(V)(O) 	Vegetable Pattie Baps Served with Lettuce and Mayo (V)(O)  
<b>Vegetable or Salad</b>	Mixed Salad (DF)(GF)(V)(O)	Mixed salad (DF)(GF)(V)(O)	Roasted Seasonal Vegetables (DF)(GF)(V)(O)	Mixed salad (DF)(GF)(V)(O)	Lettuce in baps (DF)(V)(O) 
<b>Carbohydrate</b>	Smoked paprika Potato Lattice (DF)(GF)(V)(O)	Tortilla Chips and Rice Inside the Burrito (DF)(V)(O) 	Mash Potato (GF)(V)(O) 	Potato Wedges (DF)(GF)(V)(O)	Fried Chips (DF)(GF)(V)(O)
<b>Dessert</b>	Cheese Cake (V)(O)  	Strawberry Angel Delight (GF)(V)(O) 	Chocolate Cake topped With Butter Icing (V)(O)   	Forest Fruit Swiss Role (V)(O)   	Waffles served with Toffee Sauce (V)(O)   
<b>Dietary – (V) Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic</b>					

Allergens :  Milk  Celery  Egg  Fish  Gluten  Lupin  Crustaceans  Molluscs  Mustard  
 Peanuts  Sesame  Soya  Sulphites  Tree Nuts

