



































Lunch Menu Week 4 – 2020/2021

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	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) 
Main	Sweet Chilli Chicken (DF)(GF)(O)	Beef Burger served in Brioche Bun   	Roasted Meat Served with Gravy (DF)(GF)(O)	Chicken Schnitzel Served with Ranch Dressing 	Battered Fish Served with Tartar sauce    
Vegetarian	Sweet Chilli Vegetables (DF)(GF)(V)(O)	Vegetable Burger served in Brioche Bun (V)(O)   	Vegetable Pie (V)(O)	Roasted Mediterranean Vegetables served with Cheese (GF)(V)(O) 	Mozzarella Sticks (V)(O)   
Vegetable or Salad	Roasted Vegetables (DF)(GF)(V)(O)	Lettuce and Tomato served in Buns (DF)(V)(O)	Roasted Seasonal Vegetables (DF)(GF)(V)(O)	Mixed Salad (DF)(GF)(V)(O)	Mixed salad (DF)(GF)(V)(O)
Carbohydrate	Boiled Rice (DF)(GF)(V)(O)	Oven Baked Chips (DF)(GF)(V)(O)	Roasted Potatoes (DF)(GF)(V)(O)	New Potatoes Salad (GF)(V)(O) 	Fried Chips (DF)(GF)(V)(O)
Dessert	Apple and Sultana Cake (DF)(V)(O)   	Raspberry Angel Delight (V) 	Apple Crumble served with Custard (V)(O)   	Strawberry Gateau (V)(O)   	Sponge with Icing (V)(O)   
Dietary – (V) Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic					

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

