LUNCH MENU

The FUTURE of FOOD

Week 3

MONDAY

Scotch Broth (3,13)

Pasta Bolognaise (3),13
Vegetable Pesto (1) (no nuts) Pasta (3)
Baby Boiled Potatoes
Seasonal Medley of Vegetables

Apple Crumble (1,3) with Custard (1)

EVERYDAY

Plain Pasta (3) with Olive Oil
Baked Beans
Salad Bar
Baked Potatoes
Filled Sandwiches/Baguettes/ Wraps (1,3,6)

Yoghurt (1)
Sliced/Pot of Fresh Fruit

TUESDAY

Carrot and Cumin Soup

Chicken and Ham Pie (3)
Broccoli and Cauliflower Cheese Bake (1)
Roast Potatoes
Seasonal Medley of Vegetables

Carrot Cake (3)

WEDNESDAY

Farmhouse Lentil Soup (13)

Hot Dogs (1,3,6,13) in a Bun (3)
VegetableSausages (3)in a Bun (3)
Potato Wedges
Seasonal Medley of Vegetables

Sticky Toffee Pudding (3,6,11) with Custard (1)

THURSDAY

Tomato and Basil Soup (13)

Crispy Chicken Wrap (1,3)
Vegetable Wrap (1,3)
New Boiled Potatoes
Seasonal Medley of Vegetables

Chocolate Sponge (1,3) with Custard (1)

FRIDAY

Minestrone Soup (3,13)

Gluten Free Fish Fingers
Haddock Fillet (3) with Tartare Sauce (1)
Vegetable Fritata (1)
Chips
Garden Peas

Ice Cream Treat (1)

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