

LUNCH MENU

The FUTURE of
FOOD

WK3

MONDAY

Carrot & Coriander soup

Roasted Sweet Potato, Butternut & Coconut Curry with lemon scented Rice (V)

Classic Ratatouille served with Quinoa Salad (V)

Jacket Potato with Toppings

Coconut & Jam cake with Cream

TUESDAY

Mexican Bean soup

Lamb Tagine with Fruity Couscous, Mint Yoghurt & Khobez Flatbread

Vegetable Tagine with Fruity Couscous, Mint Yoghurt & Khobez Flatbread(V)

Seafood Linguini (V)

Chocolate Orange Brownie

WEDNESDAY

Sweetcorn chowder Soup

Homemade chicken pie with mashed potatoes & seasonal vegetables

Charred Vegetables & halloumi Kebabs with Balsamic Glaze (V)

Jacket Potato with Toppings

Fresh cut fruit salad

THURSDAY

Cauliflower soup

Italian Style Meatballs & Pasta with garlic bread & side salad

Italian Style Quorn Balls with Garlic Bread & Side 1saald

Mushroom, Pea & Tofu Risotto (V)

Treacle Sponge & Custard

FRIDAY

Minestrone soup

Battered Cod
Served with Chips & Low Sugar Baked Beans

Cauliflower, Peppers & Chickpea Moussaka (V)

Jacket Potato with Toppings

Bakewell Tart

EVERYDAY

Fresh Wholemeal Bread

Seasonally Fresh Whole Fruit

Yoghurt Bar with Toppings

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**