September – December 2019

		Week 1
Monday	Main Course	Pasta Bolognaise (E, D, GL)
	Vegetarian Main	Cheese & Tomato Pasta Bake (V, D, GL, E)
	Served With	Garlic Bread & Wedges (GL, V)
	Deli Wrap	BBQ Chicken (GL)
Tuesday	Main Course	Chicken & Mushroom Pie or Beef & Onion Pie (E, D, GL)
	Vegetarian Main	Cheese & Onion Pasty (E, V, GL)
	Served With	Herb Diced Potatoes, Peas, Carrots (V, GL)
Wednesday	Main Course	Beef Burger or Hot Dog (GL)
	Vegetarian Main	Vegetable Burger (V)
	Served With	In a Floured Bap with Wedges (V, GL)
Thursday	Main Course	Roast Loin of Pork (E, D, GF)
	Vegetarian Main	Quorn & Vegetable Casserole (V, GF)
	Served With	New Potatoes & Seasonal Vegetables (V, GF)
	Deli Wrap	Chicken Tikka Wrap (GL)
Friday	Main Course	Breaded Cod or Sausage Roll (GL, E, D, F)
	Vegetarian Main	Vegetable Pasty (V, GL, E)
	Served With	Chips, Mushy Peas, Curry Sauce & Gravy (V, GF)

Available Daily

Jacket Potatoes, Baked Beans, Tossed Salad

& Dessert of the Day

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September – December 2019

		Week 2
Monday	Main Course	Hunters Chicken (GF)
	Vegetarian Main	Cauliflower Baker (D, V, GL)
	Served With	
	Deli Wrap	Tandoori Chicken Wrap (GL)
Tuesday	Main Course	Sausage & Onions in Gravy or Steak Slice (GL, GF)
	Vegetarian Main	Vegetable Sausage in Onion Gravy (V, GF)
	Served With	Seasonal Vegetables, Mash Potatoes (V, GF)
Wednesday	Main Course	Meat Feast Pizza (GL)
	Vegetarian Main	Cheese & Tomato Pizza (V, GL)
	Served With	Wedges, Peas and Baked Beans (V, GL)
	Deli Wrap	BBQ Chicken (GL)
Thursday	Main Course	Roast Chicken or Roast Pork (GF)
	Vegetarian Main	Cheese & Potato Pie (V, GL)
	Served With	Roast Potatoes, Seasonal Vegetables & Gravy (V, GF, GL)
Friday	Main Course	Chicken Goujons or Fish Fingers (GL)
	Vegetarian Main	Vegetable Pasty (V, GF)
	Served With	Chips, Baked Beans, Coleslaw (GF, D, E, V)

Available Daily

Jacket Potatoes, Baked Beans, Tossed Salad & Dessert of the Day

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September – December 2019

		Week 3
Monday	Main Course	Pasta & Meatballs (E, D, GF)
	Vegetarian Main	Pasta & Vegetable Quorn Balls (GL, V, GF)
	Served With	Wedges, Coleslaw, Garlic Bread (V, GL, E, D)
	Deli Wrap	Sweet Chilli Chicken Wrap (GL)
Tuesday	Main Course	Chicken or Lamb Curry (GF)
	Vegetarian Main	Vegetable Curry (V)
	Served With	Rice & Naan Bread (v, GF)
Wednesday	Main Course	Cornish Pasty or Fish Cake (E, GL, D, F)
	Vegetarian Main	Vegetable Pasty or Cheese & Onion Quiche (GL, D, E, V)
	Served With	Chips & Peas (V)
Thursday	Main Course	Roast Beef or Roast Pork (GF)
	Vegetarian Main	Vegetable Stew (V, GF)
	Served With	Mash Potatoes, Seasonal Vegetables & Gravy (GL, V, GF)
Friday	Main Course	BBQ /Spicy Chicken Wings (GL) or Fish Goujons (F, GF)
	Vegetarian Main	Cheese & Onion Pasty (V, D, GL)
	Served With	Chips & Sweetcorn (V)

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Jacket Potatoes, Baked Beans, Tossed Salad & Dessert of the Day

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September – December 2019

		Week 4
Monday	Main Course	Beef Lasagne (E, GF)
	Vegetarian Main	Vegetable Lasagne (V, GL)
	Served With	Garlic Bread (V, GL)
	Deli Wrap	Sweet & Sour Chicken (GL)
Tuesday	Main Course	Minted Lamb Pie or Cottage Pie (GL)
	Vegetarian Main	Vegetable Cottage Pie (V, GL)
	Served With	Potato Croquets & Mixed Vegetables (V, GL)
Wednesday	Main Course	Chicken Thigh (GF) or Sausages (GL)
	Vegetarian Main	Vegetable Sausages (V, GF)
	Served With	Chips & Baked Beans (GF)
	Deli Wrap	Chicken Tikka (GL)
Thursday	Main Course	Roast Pork or Roast Chicken (GF)
	Vegetarian Main	Savoury Quorn Mince & Onion (V, GF)
	Served With	Roasted New Potatoes, Seasonal Vegetables & Gravy (V, GL)
Friday	Main Course	Southern Friend Chicken Burger or Spicy Chicken Goujons (GL)
	Vegetarian Main	Southern Style Quorn Bites (V, GL)
	Served With	Chips & Baked Beans (V)

Available Daily

Jacket Potatoes, Baked Beans, Tossed Salad & Dessert of the Day

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ALLERGENS KEY

- P-PEANUTS
- N NUTS (TREE NUTS)
- D DAIRY PRODUCTS
- S-SOVA

MU - MUSTARD

- L-LUPIN
- E-EGGS
- F-FISH
- **GL-GLUTEN**
- CR CRUSTACEANS (PRAWNS) MO - MOLLUSCS (SCALLOPS, MUSSELS)
- SS SESAME SEED
- CE CELERY
- **SD SULPHUR DIOXIDE**



CE - CELERY

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in salt, salads, some meat products, soups and stock cubes.



GL-GLUTEN

Wheat, rye, barley and oats is often found in foods containing flour such as some types of baking powder and fried foods which are dusted with flour.



CR - CRUSTACEANS

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south east Asian curries or salads, is an ingredient to look out for.



E - EGGS

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



F-FISH

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.



L - LUPIN

Yes, lupin is a flower, but it's also found in flour! Lupin flower and seeds can be used in some types of bread, pastries and even in pasta.



D - DAIRY

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.



MO-MOLLUSCS

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.



MU-MUSTARD

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salads dressings, sauces and soups.



N - NUTS

This refers to nuts such as cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan, nut oils and sauces.



P - PEANUTS

Peanuts grow underground. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.



SS - SESAME SEEDS

These can often be found in bread (sprinkled on burger buns for example), breadsticks, hummus, sesame oil and tahini. They are sometimes toasted and used in salads.



S - SOYA

Soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products sauces and vegetarian products.



SD - SULPHUR DIOXIDE

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks and vegetables.





H-HALAL



GF - GLUTEN FREE