

CONTRACT **CATERING SERVICES** LUNCH MENU oct 2023 - Apr 2024



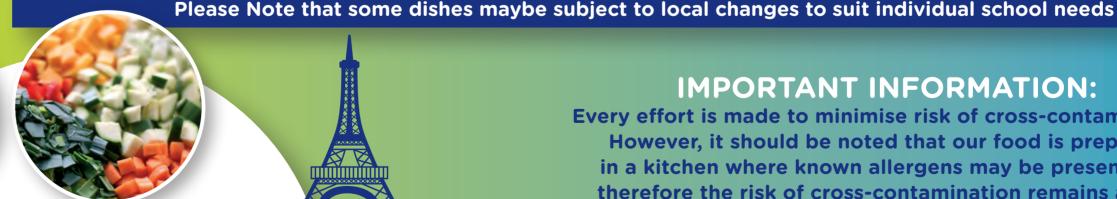
Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	Wednesday 'Traditional Day'	Thursday Thailand	Friday 'Favourites'
Dates	30 Oct - 13 Nov - 27 Nov - 11 Dec - 25 Dec - 08 Jan - 22 Jan - 05 Feb - 19 Feb - 04 Mar - 18 Mar - 01 Apr				
Main	Margherita Pizza with Baked Potato Wedges	Chicken Casserole with Rice	Roast Beef & Potatoes with Yorkshire Pudding & Gravy	Thai Red Chicken Curry with Rice	Crispy Bubble Pollock or Bubble Salmon Fillet with Chips
Vegetarian	Chickpea & Vegetable Tagine with Couscous	Quorn, Basil & Tomato Pasta Bake	Vegetable Hotpot with Roast Potatoes & Gravy	Thai Veggie Meatballs with Rice	Vegetable Fingers with Chips & Homemade Tomato Sauce
On the side	Sweetcorn & Peas	Broccoli & Carrots	Roasted Root Vegetables	Vegetable Medley & Sweetcorn	Peas & Baked Beans
Salads	Grated Carrots & Sultanas Salad	Cauliflower & Coriander Salad	Chef's House Salad	Sweet Chilli, Tomato & Basil Salad	Crunchy Coleslaw
Dessert	Cheese & Crackers with Grapes & Apple Wedge	Fruity Yoghurt Bar	Homemade Cheese Twist	Mango Fruit Fool	Fruit Salad with Yoghurt

DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Organic Yoghurts



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FRENCH COOKING

Macedoine is a French cooking term for a mixture of chopped vegetables.

Beef Bourguignon is a French stew made with beef, mushrooms and onions.





IMPORTANT INFORMATION:

Every effort is made to minimise risk of cross-contamination. However, it should be noted that our food is prepared in a kitchen where known allergens may be present and therefore the risk of cross-contamination remains a risk. Please ask staff for further details regarding specific dietary requirements and/or allergens.



Friday

'Favourites'

Cod Fish Fingers &

Chips

Crunchy Vegetable

Sauce with Chips

Peas & Baked Beans

Crunchy Coleslaw

