



AUTUMN MENU

WEEK 2

MON

TUES

WED

THURS

FRI

MAIN

JERK CHICKEN WITH
RICE & PEAS

CLASSIC BEEF
LASAGNE WITH
GARLIC BREAD &
GARDEN SALAD
(E*, G, MK)

BUTCHERS CHOICE
SAUSAGES WITH
CRUSHED
POTATOES &
GRAVY
(G, MK, SO, SU)

BBQ CHICKEN
FAJITAS & SOUR
CREAM WITH MIXED
SALAD
(G, MK, MU)

FISH & CHIPS WITH
FRESH MINTED
MUSHY PEAS, &
HOMEMADE
TARTARE SAUCE
(E, F, G, MU, SU)

VEGGIE

CARIBBEAN
VEGETABLE CURRY
WITH RICE & PEAS
(CE, G*)

VEGETABLE SPRING
ROLLS WITH EGG FRIED
RICE & SWEET & SOUR
SAUCE
(CE, E, G, MU*, SE*, SO)

SQUASH
WELLINGTON WITH
SAGE & ROCKET
PESTO
(CE, E, G, MK)

SWEET POTATO &
BLACKBEAN
NACHOS WITH
GUACAMOLE
(G*, MU)

MARGHERITA PIZZA
WITH ITALIAN LEAF
SALAD
(G, MK, MU)



STREET

BEEF BOLOGNESE
OR TOMATO &
BASIL
(CE, G)

CHICKEN CHOW
MEIN
(E, G, SO)
OR
SICHUAN DAN DAN
NOODLES
(E, G, SO)

CHICKEN
ARRABBIATA
(CE, G)
OR
MAC & CHEESE
(G, MK)

SRIRACHE BEEF
NOODLES
(E, G, MU*, SO)
OR
VEGETALBE CHOW
MEIN
(E, G, SO)

CHEFS CHOICE

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF CHEF SALAD

PUD

UPSIDE DOWN
SPICED PINEAPPLE
CAKE WITH
CUSTARD
(E, G, MK)

CHOCOLATE SPONGE
(E, G, MK)

PEACH & WINTER
BERRY COBBLER
WITH CUSTARD
(E*, G, MK)

CARAMALISED
BANANA CAKE WITH
CHOCOLATE SAUCE
(E, G, MK, SO)

SALTED CARAMEL
TRAYBAKE
(E, G, MK)

MEAL
DEAL
£2.60

Theme
Days



Go
Vegan

ALLERGENS KEY...

CE - CELERY
CR - CRUSTACEAN
E - EGGS

F - FISH
G - CEREALS CONTAINING GLUTEN
L - LUPIN

MK - MILK
MO - MOLLUSCS
MU - MUSTARD

N - NUTS
P - PEANUTS
SE - SESAME SEEDS

SO - SOYA
SU - SULPHUR DIOXIDE
* - MAY CONTAIN