



AUTUMN MENU

WEEK 3

MON

TUES

WED

THURS

FRI

MAIN

SOUTHERN FRIED
CHICKEN WITH
HOMEMADE WEDGES
& COLESLAW
(E, G, MK, MU)

BEEF CHILLI CON
CARNE WITH RICE
(CE, G*, MK)

ROAST CHICKEN
WITH RUSTIC
ROAST POTATOES &
ROAST GRAVY

THAI GREEN
CHICKEN CURRY
& RICE
(CR, MK, SU)

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

VEGGIE

KATSU SPICED BEAN
BURGER WITH
HOMEMADE WEDGES
& COLESLAW
(E, G, MU, SE*)

ROASTED VEGETABLE
& BLACKBEAN
BURITTO WITH
SWEETCORN SALSA
(CE, G)

GRILLED VEGETABLE
QUICHE WITH
TOMATO SAUCE
(CE, E, G, MK)

FALAFEL & SMOKED
RED PEPPER
FLATBREAD
(SU)

SLOPPY JOE VEGGIE
DOG
(CE, E, G, SE*)



STREET

MEATBALL
MARINARA
(CE, G,)
OR
TOMATO & BASIL
(CE, G)

SWEET & SOUR
CHICKEN NOODLES
(E, G, SO)
OR
SOY & GARLIC STIR
FRIED NOODLES
(CE*, G, MU*, SO)

CREAMY PESTO
CHICKEN
(G, MK)
OR
MAC & CHEESE
(G, MK)

BEEF CHOW MEIN
(E, G, SO)
OR
KUNG PAO
NOODLES
(CE*, F, G, MU*, SO)

CHEFS CHOICE

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF CHEF SALAD

PUD

CARAMALISED
BANANA LOAF
(E, G, MK)

LEMON DRIZZLE
SPONGE
(E, G, SU)

APPLE CRUMBLE
CAKE WITH VANILLA
SAUCE
(MK, G)

CARROT CAKE
(E, G, MK)

CHOCOLATE &
ORANGE MARBLE
CAKE
(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