## **Lunch Menu**



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Soup of the day	Moroccan Chickpea Soup	Roasted Tomato and Red Pepper	Spicy Thai Noodle Broth	Butternut Squash & Sage	Carrot & Coriander	Pearly Barley Broth
Main Meal	Spicy Hoisin Chicken  Egg Noodles  Steamed Asian Veg  Edammame Beans tossed in Chilli & Garlic Chocolate Mousse topped with Chocolate Crumb	Cajun Chicken Fajitas  Bean & Coriander Rice  Tortilla Wraps  Selection of Dips  Sweetcorn	Pork & Leek Sausages  Mash Potato  Roasted Root Vegetables  Peas  Rich Gravy	Beef Bolognaise Pasta Bake Garlic Bread Roasted Peppers & Courgettes Steamed Broccoli	Battered Haddock Chunky Chips Homemade Mushy Peas Steamed Peas Tartar Sauce Lemon Wedges	Cheese Burgers  Brioche Buns  Potato Wedges  BBQ Spiced Corn on Cobs  Selection of Sauces
Vegetarian	Vegetables in No Nut Satay Sauce	Mixed Bean & Roasted Vegetable Chilli	Ricotta & Wild Mushroom Risotto	Vegan Mince Bolognaise Pasta Bake	Falafel & Homemade Beetroot Hummus Wraps Served with Pickled Cabbage	Spicy Bean Burgers with Firecracker Slaw
Lighter option	Fusilli Pasta Shells served with Roasted Tomato, Pepper & Basil Sauce	Penne Pasta with Creamy Spinach & Watercress Sauce	Curried Chickpeas on Mini Naan Breads topped with Chillies, Coriander & Coconut	Halloumi, Roasted Red Onion & Rocket Paninis	Vegetable Spring Rolls with Sticky Soy, Honey & Chilli Dip	3 Cheese Pasta Bake
No Gluten & Dairy	We have Non Gluten and Dairy options available daily					
Jackets Fruit and Yogurt	Jacket Potatoes and Beans Served Daily Fresh Fruit - A variety of topped Yogurts					
Dessert	Chocolate Rice Krispie Cake	Chocolate Mousse topped with Chocolate Crumb	Sticky Toffee Pudding with Toffee Sauce	Baked Vanilla Cheesecake topped with Blueberry Compote	Carrot Cake	Chocolate Brownie