

LUNCH MENU Served from 12.00–1.20pm

Main Course: £2.60 Dessert: 85p Two-Course Meal Deal: £2.90

ALL OF OUR FOODS ARE PREPARED IN AN ENVIRONMENT WHERE NUTS AND OTHER FOOD ALLERGENS ARE PRESENT. If you have any special dietary requirements, please speak to our Catering Manager who will be happy to find something suitable.





	Monday		Tuesday		Wednesday		Thursday	
MAIN COURSE	Chicken Quesadilla With Salsa Content Properties Content Vith Salsa Content Served with Rice OR sweet potato wedges Sweetcorn OR Coleslaw	MAIN COURSE	Salmon Macaroni	MAIN COURSE	Roast Beef & yorkshire Pud	MAIN COURSE	Marinated Cajun Chicken Breast In a bun OR Tempura Battered Fish Fillet In a bun CEGETARIAN OPTION Marinated Quorn & vegetables In a bun Served with Chips Salad OR peas OR beans	
A choice of ONE from the following selection: Fresh fruit, fruit jelly, fruit salad, yoghurt or								
	Cherry Pie Served with custard		Cornflake Tart		Steamed Fruit		Chocolate Courgette Brownie	



MAN COURSE

DESSERT

Friday

Steak Pie

Shortcrust pastry, rich beef gravy

GLUTEN SOY Served with Mashed Parsnips **Roasted Roots**

VEGETARIAN OPTION **Tomato & Basil** Quiche 🚹 MILK 🌘 EGG 🛞 GLUTE

Served with New potatoes Roasted Roots or salad

or a dessert of the day

Oaty Apple Crumble Served with custard A MILK GLUTEN

Iced Bun

Orange Bavarois

A) MILK

GLUTEN (🎒) MILK 🍊 EG