





HHS RESTAURANT MENU	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Pizza: Wheat Gluten Milk Sulphates	Chicken Sausage: Wheat Gluten, Soya, Sulphates Mashed Potato: Milk Yorkshire Pudding: Milk & Egg Gravy: None of the 14 listed allergens	Chicken Seasoning: Mustard Rice: None of the 14 listed allergens Gravy: None of the 14 listed allergens	Turkey & Leek Filling: None of the 14 listed allergens Pastry: Wheat Gluten, Egg Potatoes: Milk	Wheat Gluten Fish: Salmon Tartar Sauce: Egg & Sulphates
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VEGETARIAN	Potato: None of the 14 listed allergens	Vegan Sausage: Soya Sweet Potato: None of the 14 listed allergens Gravy: None of the 14 listed allergens	Roasted Vegetables: Sulphates Falafel: Wheat Gluten	Barley Gluten, Sesame	None of the 14 listed allergens
VEGETABLES	Broccoli: Milk	Roasted Carrots & Peas: None of the 14 listed allergens	Sweetcorn: None of the 14 listed allergens	Mixed Vegetables: None of the 14 listed allergens	None of the 14 listed allergens
PUDDING Allergen List Autumn Menu 2	Fruit Pots: None of the 14 listed allergens Yogurt: Milk Cheese: Milk Crackers: Wheat gluten Raisins: None of the listed 14 allergens Alpro Yogurt: Soy	Eve's Pudding: Wheat Gluten, Egg & Milk Custard: Milk Yogurt: Milk Alpro Yogurt: Soya allergens Fruit pots: None of the 14 listed allergens	Banana Cake: Wheat Gluten, Egg, Milk, Soya Custard: Milk Yogurt: Milk Alpro yogurt: Soya Allergens Fruit pots: None of the 14 listed allergens	Crumble: Wheat Gluten Custard: Milk Yogurt: Milk Alpro Yogurt: Soya Fruit pots: None of the 14 listed allergens	Banoffee Pie: Wheat Gluten, Milk Yogurt: Milk Alpro Yogurt: Soya Fruit pots: None of the 14 listed allergens