





MEAT FREE MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN COURSE

Focaccia Romana **Based Pizza Topped with** Tomato Sauce, Basil Pesto, Mozzarella, Sweetcorn, **Pointed Red Peppers** & Sun Blush Tomato

Chicken Sausage **Homemade Creamy** Mashed Potato Yorkshire Pudding **Onion Gravy**

Roasted Piri Piri **Chicken Thigh** Yellow Rice with Onion, Peas & Red Peppers

Turkey & Leek Pie **Buttered New Potatoes Onion Gravy**

Pink Salmon Fillet Portion Coated in "Smart Crumb" SUSTAINABLY CAUGHT Chips Homemade **Tartar Sauce**

VFGFTARIAN

Baked Beans Cheese Tuna Mayonnaise **VEGAN IF WITH** BAKED BEANS AND **VEGAN CHEESE**

Jacket Potato

Lincolnshire Style Vegan Sausage **Roasted Sweet Potato** with Garlic & Herbs **VEGAN**

Roasted Balsamic Mediterranean Vegetables with Falafel **VEGAN**

Roasted Pumpkin with Pearl Barley, Garlic, Chilli & **Toasted Seeds VEGAN**

Stuffed Aubergines VEGAN

VEGETABLES

Roasted Broccoli with Parmesan

Fresh Fruit Salad Pots

Roasted Carrots Peas

Sweetcorn

Mixed Vegetables

Baked Beans or Peas

PUDDING

Whole Fruit **Organic Yogurt** Cheese, Crackers & Raisins Vegetarian Jelly

Homemade **Eve's Pudding** (Apple Sponge) Custard Fresh Fruit **Salad Pots** Whole Fruit **Organic Yogurt** Vegetarian Jelly

Homemade Banana Cake Miso Caramel Sauce Custard Fresh Fruit Salad Pots Whole Fruit **Organic Yogurt Vegetarian Jelly**

Homemade Seasonal Fruit Crumble Custard Fresh Fruit Salad Pots Whole Fruit **Organic Yogurt** Vegetarian Jelly

Homemade Banoffee Pie (Biscuit, Caramel, Banana & Whipped Cream Fresh Fruit Salad Pots Whole Fruit **Organic Yogurt** Vegetarian Jelly

AUTUMN MENU 2



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

VFGFTARIAN

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

VFGFTABLES

Broccoli: Milk

Fruit Pots: None of the

14 listed allergens

Yogurt: Milk Cheese: 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

Crackers: Wheat Gluten PUDDING Raisins: None of the listed 14 allergens **Alpro Yogurt: Soy Vegetarian Jelly: None of** the 14 listed allergens

Eve's Pudding: Wheat Gluten, Egg & Milk

> **Custard: Milk** Yogurt: Milk

Alpro Yogurt: Soya

Fruit pots: None of the 14 listed allergens

Vegetarian Jelly: None of the 14 listed allergens

Banana Cake: Wheat Gluten, Egg, Milk, Soya

> **Custard: Milk Yogurt: Milk**

Alpro yogurt: Soya

Fruit pots: None of the 14 listed allergens

Vegetarian Jelly: None of the 14 listed allergens

Crumble: Wheat Gluten

Custard: Milk Yogurt: Milk

Alpro Yogurt: Soya

Fruit pots: None of the 14 listed allergens

Vegetarian Jelly: None of the 14 listed allergens

Banoffee Pie: Wheat Gluten. Milk

Yogurt: Milk

Alpro Yogurt: Soya

Fruit pots: None of the 14 listed allergens

Vegetarian Jelly: None of the 14 listed allergens

ALLERGEN LIST AUTUMN MENU 2