



Five Ways Menu

Monday

Cottage Pie served with crusty bread & seasonal vegetables
Dairy & Gluten Free Available

50/50 Penne Pasta topped with marinara. Served with rustic bread & seasonal vegetables. **Dairy & gluten Free Available**

Jacket potatoes and filling

Ham or Cheese sandwich on fresh 50/50 bread

Week 2

Tuesday

Roast Chicken served with mashed potato & seasonal vegetables
Dairy & Gluten Free

Vegetarian Sausage served with mashed potato & seasonal vegetables **Dairy Free**

Jacket potatoes and filling

Ham or Cheese sandwich on fresh 50/50 bread



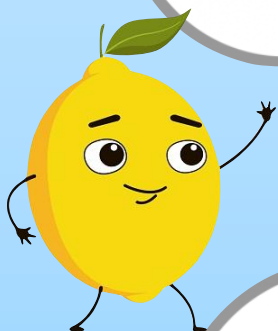
Wednesday

Chili Con Carne served with wholegrain rice and seasonal vegetables
Dairy & Gluten Free

Quorn & Chickpea Curry served with wholegrain rice, naan bread and seasonal vegetables **Dairy & Gluten Free without bread**

Jacket potatoes and filling

Ham or Cheese sandwich on fresh 50/50 bread



Thursday

Pork Sausage Roll served with oven diced potatoes, sweetcorn or baked beans
Dairy Free

Margarita Pizza served with oven diced potatoes, sweetcorn or baked beans
Dairy & Gluten Free Available

Jacket potatoes and filling

Ham or Cheese sandwich on fresh 50/50 bread

DAILY

Bread Basket,
Fresh Salad,
Selection of Savoury & Sweet
Desserts

Friday

Battered Fish Fillet served with skin on fries, garden peas or baked beans **Dairy Free, Gluten Free Available**

Cheese Omelette served with skin on fries, garden peas or baked beans **Gluten Free**

Jacket potatoes and filling

Ham or Cheese sandwich on fresh 50/50 bread

Allergen information for all our dishes can be obtained by
contacting the Catering Manager on: 01543 278071

