

Week 2

# Five Ways

## Menu



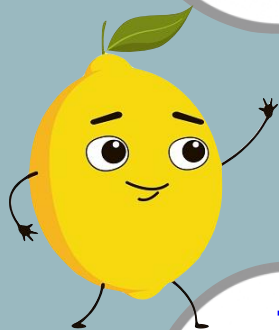
### Meatless Monday

Duo of Pasta Topped with Quorn Bolognaise  
Served with rustic bread & seasonal vegetables  
Dairy Free

Vegan Southern Fried Burger  
Served with new potatoes & seasonal vegetables  
Dairy Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Apple & sultana sponge or Ice Cream



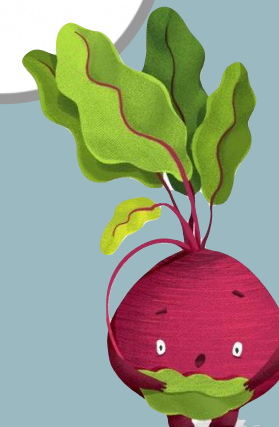
### Tuesday

Beef Cottage Pie  
Served with rustic bread & seasonal vegetables  
Gluten free without bread & Dairy Free

Sweet & Sour Quorn Balls  
Served with wholegrain rice & seasonal vegetables  
Dairy Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Flapjack



### Wednesday

Chicken Tikka  
Served with wholegrain rice & pitta bread & seasonal vegetables  
Dairy Free, Gluten free available

Vegetable & Lentil Lasagne  
Served with rustic bread & seasonal vegetables

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Chocolate or vanilla cookies or Ice Cream



### Thursday

Pork Sausage Roll  
Served with potato wedges, sweetcorn or baked beans

Margarita Pizza  
Served with potato wedges & sweetcorn or baked beans  
Dairy & Gluten Free Available

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Baked waffles

### DAILY

Bread Basket, Fresh Salad  
Selection of lighter Desserts -  
Jelly, Fresh Fruit Pots & Yoghurts  
GF & DF Options available

### Friday

Battered Fish Fillet  
Served with skin on fries, peas or baked beans  
Dairy Free, Gluten Free available

Cheese Omelette  
Served with skin on fries, peas or baked beans  
Gluten Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Banana & custard or Ice cream

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