

Week 3

Five Ways Menu

Meatless Monday

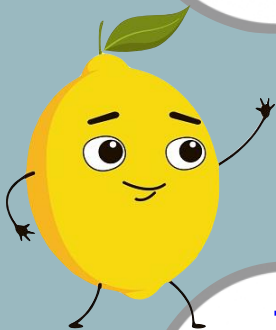
Duo of Pasta Topped with Tomato & Lentil Sauce & Cheese
Served with rustic bread & seasonal vegetables
Gluten Free Available. Dairy Free without cheese

Quorn Chilli Con Carne

Served with wholegrain rice & seasonal vegetables
Dairy Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Apple crumble Cake or Ice Cream



Thursday

Chicken & Sweetcorn Wrap

Served with oven diced potatoes, sweetcorn or baked beans
Gluten Free available, Dairy Free

Margarita Pizza

Served with oven diced potatoes & sweetcorn or baked beans
Dairy & Gluten Free Available

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Mini pancakes



Wednesday

Pasta & Italian Beef Meatballs

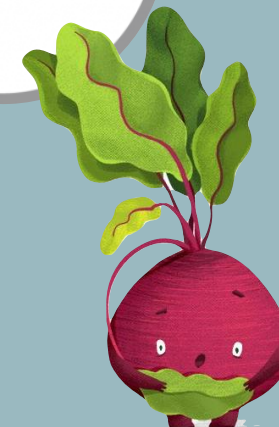
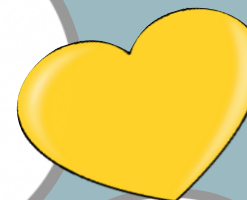
Served with rustic bread & seasonal vegetables
Dairy Free, Gluten free available

Quorn Sausage & Red Pepper Mariana Pasta Bake

Served with rustic bread & seasonal vegetables
Dairy Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Carrot Cake or Ice Cream



Tuesday

Savoury Minced Beef

Served with
mashed potato & seasonal vegetables
Gluten & Dairy Free

Quorn Fillet

Served with mashed potato & seasonal vegetables
Dairy Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Chocolate crispy cake

Friday

Battered Fish Fillet

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

Vegan Sausage Roll

Served with skin on fries, peas or baked beans
Dairy Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Peaches & custard or Ice cream

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