

Week 2

# Five Ways Menu

## Monday

Sticky BBQ Chicken Served with Noodles and Seasonal Vegetables

Gluten Free Option Available, Dairy Free

✓ Sheppardess Pie Served with Crusty Bread and Seasonal Vegetables

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



## Tuesday

Pasta with Beef Bolognese Served with Garlic Bread and Seasonal Vegetables

Dairy Free & Gluten Free Option Available

✓ Southern Style Veggie Burger in High Fibre Bun Served with Potato Footballs

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



## Wednesday

Harry Ramsdens Salmon Fish Cake Served with Potato Wedges, Sweetcorn or Baked Beans

Gluten Free Option Available

✓ Margarita Pizza Served With Potato Wedges, Sweetcorn or Baked Beans

Dairy Free Option Available

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day

## Thursday

Savoury Mince & Yorkshire Pudding Served with Mashed Potato and Seasonal Vegetables

Gluten & Dairy Free Without Yorkshire

✓ Pasta Topped with Tomato Sauce & Cheese and Served with Garlic Bread

Dairy Free Gluten Free Option Available

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day

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

## Friday

Oven Baked Sausage Served with Chips, Peas or Baked Beans

Dairy Free, Gluten Free Option Available

✓ Vegetable Quiche Served with Chips, Peas or Baked Beans

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



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