

Week 3

Five Ways Menu



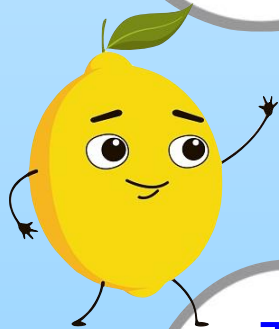
Monday

Chili Beef Burrito
served with Salad
Dairy Free, Gluten Free Available

Duo of Pasta
topped with tomato sauce & cheese
served with rustic bread & seasonal vegetables
Gluten Free Available. Dairy Free without cheese

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Lemon drizzle cake or ice cream



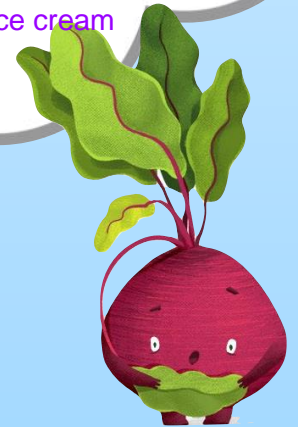
Tuesday

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

Sweet Potato Curry
Served with wholegrain rice, rustic bread & seasonal
vegetables
Dairy Free, Gluten Free without bread

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Vanilla shortbread or Ice cream



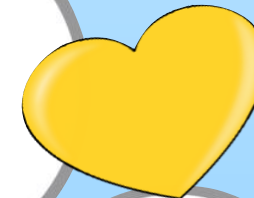
Wednesday

Pasta & Beef Bolognese
Served with rustic bread & seasonal vegetables
Dairy Free, Gluten Free Available

Creamy Vegetable Parcel
Served with new potatoes

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Bread pudding or Ice Cream



Thursday

Baguette Hot Dog
Served with oven diced potatoes, sweetcorn or baked beans
Dairy Free, Gluten free Available

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

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Jam Doughnut or Ice cream

DAILY

Bread Basket, Fresh Salad
Selection of lighter Desserts -
Jelly (contains beef gelatin),
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 & Tomato Quiche
Served with Skin on Fries, peas or baked beans

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