



WINTER MENU

WEEK 2

MON

TUES

WED

THURS

FRI

MAIN

Seafood Paella with Lemon & Garlic Greens (CE, F)

Cottage Pie with Cheese & Rosemary Crust (CE, MK)

Roast Turkey, Stuffing, Roast Potatoes & Roast Gravy (G)

Chicken & Chips OR Fish & Chips with Fresh Minted Mushy Peas & Homemade Tartare Sauce (E, F, G, SU)

Hot Deli Grab "n" Go

VEGGIE

Roasted Vegetable Paella with Lemon & Garlic Greens (v) (CE)

Vegetable and Bean Champ Potato Cottage Pie (MK)

Squash Wellington with Sage & Rocket Pesto (CE, E, G, MK)

Roasted Vegetable & Basil Calzone (G, MK)

Hot Deli Grab "n" Go

MEAL DEAL

£2.56

Eat the Seasons

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD

Peach Cobbler & Custard (G, MK)

Chocolate Brownie with Orange Cream (E, G, MK, SO)

Pear and Plum Crumble with Custard (G, MK)

Winter Berry Cheesecake (E*, G, MK, SO*)

Chefs Choice



STREET

Southern Fried Chicken with Biscuits & Creamy Gravy (E*, G, MK, MU, SO*)

Vegetable Gyozas, Stir Fried Rice with Siracha & Lime (CE*, CR*, E*, G, MU*, SE, SO)

Kale with Chickpea Chana & Coconut (v) (CE, G)

Charred Cauliflower, Lebanese Pilaf, Smoked Garlic Yoghurt & Pomegranate (G*, MK)

Chefs Choice



Go Vegan ^(v)

ALLERGENS KEY...

CE - CELERY

F - FISH

MK - MILK

N - NUTS

SO - SOYA

CR - CRUSTACEAN

G - CEREALS CONTAINING GLUTEN

MO - MOLLUSCS

P - PEANUTS

SU - SULPHUR DIOXIDE

E - EGGS

L - LUPIN

MU - MUSTARD

SE - SESAME SEEDS