

WEEKLY LUNCH MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Roasted Tomato <small>(Made with Gluten free products)</small>	Cream of Mushroom <small>(Made with Gluten free products)</small>	Carrot & Coriander <small>(Made with Gluten free products)</small>	Leek & Potato <small>(Made with Gluten free products)</small>	Yellow Split Pea <small>(Made with Gluten free products)</small>
Main	Panini Bar Pepperoni & Mozzarella Ham & Cheddar Tuna Melt <small>(Gluten free option available)</small>	Tex Mex Chilli Con Carne with Crushed Tacos <small>(Gluten free option available)</small>	Chicken Parmesan with Tomato, Garlic & Oregano Sauce <small>(Made with Gluten free products)</small>	Thai Ground Pork Noodles with Lemon Grass & Ginger <small>(Gluten free option available)</small>	Battered Haddock, Poached Haddock, Gluten Free Haddock <small>MILK, SOYA, GLUTEN (Gluten free option available)</small>
Chefs Pasta Bar	Chef's Italian Pasta Bar <small>(Gluten free option available)</small>				
Vegetarian Option	Cheddar Cheese Panini <small>(Gluten free, dairy free option available)</small>	Cauliflower Soft Taco with Chipotle Sauce <small>(Gluten free option available)</small>	Aubergine Parmesan with Tomato, Garlic & Oregano Sauce <small>CELERY (Gluten free option available)</small>	Vegetable Enchilada Topped with Cheddar <small>CELERY (Gluten free option available)</small>	Tempura Halloumi <small>Soya Milk (Gluten free option available)</small>
Baked Potato	Baked Sweet Or Local Potatoes - Baked Beans & Cold Toppings				
Dessert	Chocolate Brownie <small>(Gluten free dessert available)</small>	Lemon & Ginger Syrup Sponge <small>EGG, MILK, GLUTEN (Gluten free dessert available)</small>	Salted Caramel Rice Pudding <small>(Gluten free dessert available)</small>	Golden Syrup Sponge <small>EGG, MILK, GLUTEN, SOYA (Gluten free dessert available)</small>	Coconut Raspberry Shortbread Slice <small>(Gluten free dessert available)</small>

**Main Courses made with Gluten free products are available daily. For all Allergies, intolerances and dietary requirements:
Please ask a member of the catering team, who will be happy to help you.
All menu items are subject to change according to seasonality and availability**

WEEKLY DINNER MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Chef's Soup of the Day				
Main	Vietnamese Caramelised Chicken Thigh & Rice Bowl with Pickled Vegetables & Sriracha Mayo <small>(Gluten free option available)</small>	Grilled Gammon Steak with Pineapple <small>MILK, GLUTEN, EGG, WHEAT (Gluten free option available)</small>	Spiced Chicken Fajita with Peppers & Onion <small>SULPHITES, SOYA,</small>	Steak Night Seared Sirloin Steak with Peppercorn Sauce <small>(Gluten free option available)</small>	Pulled Pork Carnitas with Pineapple Salsa <small>(Gluten free option available)</small>
Vegetarian Option	Quorn Banh Mi, Pickled Vegetables & Mayo <small>GLUTEN (Gluten free option available)</small>	Lentil, Roast Pepper & Vegetable Bolognese <small>(Gluten free option available)</small>	Chickpea Falafel with Cucumber Raita & Chilli Sauce Served in a Wrap <small>(Gluten free option available)</small>	Roasted Butternut Squash Steak with Peppercorn Sauce <small>(Gluten free option available)</small>	Cauliflower & Potato Jalfrezi <small>(Gluten free option available)</small>
Sides	Brown Rice Spiced Green Beans Beansprouts	Roast Potatoes Broccoli Carrots	Wedges, Beans Nachos Salsa Sour Cream Jalapeños	Chips Grilled Tomato Mushrooms Onion Rings Garden Peas Cauliflower Cheese	Curly Fries Sweetcorn Tossed Salad Roast Chickpea & Spinach
Dessert	Fresh Cut Fruit & Yoghurt Bar <small>MILK, (Gluten free dessert available)</small>	Chocolate Fudge Obsession <small>MILK, EGG WHEAT (Gluten free dessert available)</small>	Raspberry Cheesecake <small>Egg, milk, WHEAT (Gluten free dessert available)</small>	Scottish Cheese Selection Home Made Chutneys <small>Soya, milk (Gluten free dessert available)</small>	Chocolate Tart <small>Soya, milk (Gluten free dessert available)</small>

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Special Diets

	Monday	Tuesday	Wednesday	Thursday	Friday
Made with Gluten free products	Panini bar Panini bar Pasta Bar Baked Sweet Or Local Potatoes	Tex Mex chilli con carne with crushed tacos Cauliflower soft taco with chipotle sauce Pasta Bar Baked Sweet Or Local Potatoes	Chicken parmesan with tomato, garlic & oregano sauce Aubergine parmesan with tomato, garlic & oregano sauce Pasta Bar Baked Sweet Or Local Potatoes	Thai ground pork noodles with lemon grass & ginger Vegetable enchilada topped with cheddar Pasta Bar Baked Sweet Or Local Potatoes	Poached Haddock Gluten Free Haddock Tempura Halloumi Pasta Bar Baked Sweet Or Local Potatoes
No Pork	Panini bar Panini bar Pasta Bar Baked Sweet Or Local Potatoes	Tex Mex chilli con carne with crushed tacos Cauliflower soft taco with chipotle sauce Pasta Bar Baked Sweet Or Local Potatoes	Chicken parmesan with tomato, garlic & oregano sauce Aubergine parmesan with tomato, garlic & oregano sauce Pasta Bar Baked Sweet Or Local Potatoes	Vegetable enchilada topped with cheddar Pasta Bar Baked Sweet Or Local Potatoes	Battered Haddock, Poached Haddock Gluten Free Haddock Tempura Halloumi Pasta Bar Baked Sweet Or Local Potatoes
No Beef	Panini bar Panini bar Pasta Bar Baked Sweet Or Local Potatoes	Cauliflower soft taco with chipotle sauce Pasta Bar Baked Sweet Or Local Potatoes	Chicken parmesan with tomato, garlic & oregano sauce Aubergine parmesan with tomato, garlic & oregano sauce Pasta Bar Baked Sweet Or Local Potatoes	Thai ground pork noodles with lemon grass & ginger Vegetable enchilada topped with cheddar Pasta Bar Baked Sweet Or Local Potatoes	Battered Haddock, Poached Haddock Gluten Free Haddock Tempura Halloumi Pasta Bar Baked Sweet Or Local Potatoes
No Dairy/ Eggs	Panini bar Panini bar Pasta Bar Baked Sweet Or Local Potatoes	Tex Mex chilli con carne with crushed tacos Cauliflower soft taco with chipotle sauce Pasta Bar Baked Sweet Or Local Potatoes	Chicken with tomato, garlic & oregano sauce Aubergine with tomato, garlic & oregano sauce Pasta Bar Baked Sweet Or Local Potatoes	Thai ground pork noodles with lemon grass & ginger Vegetable enchilada topped with cheddar Pasta Bar Baked Sweet Or Local Potatoes	Poached Haddock Gluten Free Haddock Tempura Halloumi Pasta Bar Baked Sweet Or Local Potatoes
Halal	Panini bar Panini bar Pasta Bar Baked Sweet Or Local Potatoes	Tex Mex chilli con carne with crushed tacos Cauliflower soft taco with chipotle sauce Pasta Bar Baked Sweet Or Local Potatoes	Chicken parmesan with tomato, garlic & oregano sauce Aubergine parmesan with tomato, garlic & oregano sauce Pasta Bar Baked Sweet Or Local Potatoes	Thai ground Beef noodles with lemon grass & ginger Vegetable enchilada topped with cheddar Pasta Bar Baked Sweet Or Local Potatoes	Battered Haddock, Poached Haddock Gluten Free Haddock Tempura Halloumi Pasta Bar Baked Sweet Or Local Potatoes
Vegetarian	Panini bar Panini bar Pasta Bar Baked Sweet Or Local Potatoes	Cauliflower soft taco with chipotle sauce Pasta Bar Baked Sweet Or Local Potatoes	Aubergine parmesan with tomato, garlic & oregano sauce Pasta Bar Baked Sweet Or Local Potatoes	Vegetable enchilada topped with cheddar Pasta Bar Baked Sweet Or Local Potatoes	Tempura Halloumi Pasta Bar Baked Sweet Or Local Potatoes

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