

# WEEKLY LUNCH MENU

|                   | MONDAY   | TUESDAY  | WEDNESDAY   | THURSDAY   | FRIDAY   |
|-------------------|--|--|---|--|--|
| Soup              | Carrot & Lentil<br><small>(Made with Gluten free products)</small>                                     | Spring Greens<br><small>(Made with Gluten free products)</small>   | Roasted Red Pepper & Tomato<br><small>(Made with Gluten free products)</small>                    | Country Vegetable<br><small>(Made with Gluten free products)</small>   | Potato & Wild Garlic<br><small>(Made with Gluten free products)</small>  |
| Main              | Panko Coated Pork Steak with Katsu Sauce<br><small>(Gluten free option available)</small>              | Italian Style Bolognese in a Rich Tomato, Garlic & Fresh Oregano Sauce<br><small>(Made with Gluten free products)<br/>(Gluten free option available)</small> | Creamy Chicken Tikka Masala<br><small>(Made with Gluten free products)</small>                    | Greek Style Lamb with Chopped Olives, Fresh Herbs and Crumbled Feta<br><small>(Gluten free option available)</small> | Handmade 4oz Steak Burger Served in Floured Bun with Lettuce, Tomato & Burger Sauce<br><small>SULPHITES, SOYA, GLUTEN<br/>(Gluten free option available)</small> |
| Chefs Pasta Bar   | Chef's Italian Pasta Bar<br><small>(Gluten free option available)</small>                              |  |   |  |  |
| Vegetarian Option | Cauliflower Pakora with Pakora Sauce<br><small>(Gluten free option available)</small>                  | Quorn & Vegetable Bolognese<br><small>CELERY<br/>(Gluten free option available)</small>  | Vegetable Tikka<br><small>CELERY<br/>(Gluten free option available)</small>                       | Sweet Potato, Spinach & Chickpea Tagine<br><small>CELERY<br/>(Gluten free option available)</small>                  | Spiced Mixed Bean Burger Served in Floured Bun with Lettuce, Tomato & Burger Sauce<br><small>(Gluten free option available)</small>                              |
| Baked Potato      | Baked Sweet Or Local Potatoes - Baked Beans & Cold Toppings  |  |   |  |  |
| Dessert           | Creamy Rice Pudding & Hot Jam Sauce<br><small>MILK, GLUTEN<br/>(Gluten free dessert available)</small> | Rhubarb & Apple Oaty Crumble with Custard<br><small>GLUTEN, MILK<br/>(Gluten free dessert available)</small>   | Frosted Carrot Cake<br><small>MILK, GLUTEN, SOYA, EGG<br/>(Gluten free dessert available)</small> | Marmalade Bread & Butter Pudding<br><small>(Gluten free dessert available)<br/>GLUTEN, EGG</small>                   | Mixed Berry Flapjack<br><small>GLUTEN, SOYA,</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              | (Pick a Pasta)<br>Spaghetti<br>Rigatoni Pasta<br>GF Pasta<br><small>GLUTEN,</small><br><small>(Gluten free option available)</small>  | Red Roast Pork Bao Buns<br>with<br>Picked Cucumber Relish<br><small>MILK, GLUTEN, EGG,WHEAT</small><br><small>(Gluten free option available)</small> | American Hot Dog, with<br>Sautéed Onions, Gherkin,<br>Ketchup & Mustard<br><small>MILK, GLUTEN, EGG,WHEAT</small><br><small>(Gluten free option available)</small> | Southern Baked Chicken<br>with Boston<br>BBQ Baked Beans<br><small>(Gluten free option available)</small> | Sticky Sweet Chilli Salmon<br>or Chicken Thigh<br><small>CELERY, ,SOYA, FISH</small><br><small>(Gluten free option available)</small> |
| Vegetarian Option | (Pick Your Sauce)<br>Creamy Chicken & Wild<br>Garlic<br>Smoked Paprika, Pepper &<br>Chorizo<br>Tomato & Pesto<br><small>GLUTEN</small><br><small>(Gluten free option available)</small> | Pulled Jackfruit Bao Bun<br>with Pickled Cucumber<br>Relish  | Wild Mushroom & Spinach<br>Fried Rice with Chinese<br>Curry Sauce  | Mixed Vegetable Burrito<br>with Rice, Beans, Salsa<br>& Cheese  | Sticky Sweet Chilli<br>Portobello Mushroom<br><small>(Gluten free option available)</small>   |
| Sides             | Tossed Salad<br>Tender Stem Broccoli<br>Garlic Dough Balls<br>Parmesan  | Fried Rice<br>Sautéed Pak Choi<br>Manget out   | Loaded Wedges<br>Corn on the Cob<br>Red Cabbage Slaw<br>Iced Tea   | BBQ Beans<br>Curly Fries<br>Sautéed Cabbage   | Stir Fried Vegetable<br>Noodles<br>Prawn Crackers<br>Spring Rolls   |
| Dessert           | Fruit Smoothies<br><small>MILK,</small><br><small>(Gluten free dessert available)</small>   | Chocolate<br>Brownie<br><small>(Gluten free dessert available)</small><br><small>Soya, milk, GLUTEN</small>  | S'mores Pots<br><small>MILK,</small><br><small>(Gluten free dessert available)</small>   | Apple Crumble<br><small>GLUTEN, MILK,</small>   | Belgian Waffles<br>with Toppings<br><small>Soya, milk, GLUTEN</small><br><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

# Special Diets

|                                | Monday  | Tuesday  | Wednesday   | Thursday  | Friday  |
|--------------------------------|---|--|---|---|---|
| Made with Gluten free products | Panko coated pork steak with Katsu sauce<br>Cauliflower pakora with pakora sauce<br>Pasta Bar<br>Baked Sweet Or Local Potatoes    | Italian style bolognaise in a rich tomato, garlic & fresh oregano sauce<br>Vegan Quorn & vegetable Bolognese<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Creamy chicken tikka masala<br>Vegetable stroganoff<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta<br>Sweet potato, spinach & chick pea tagine<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Hand made Beef Burger<br>Spiced mixed bean burger<br>Pasta Bar<br>Baked Sweet Or Local Potatoes |
| No Pork                        | Panko coated Chicken steak with Katsu sauce<br>Cauliflower pakora with pakora sauce<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Italian style bolognaise in a rich tomato, garlic & fresh oregano sauce<br>Vegan Quorn & vegetable Bolognese<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Creamy chicken tikka masala<br>Vegetable stroganoff<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta<br>Sweet potato, spinach & chick pea tagine<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Hand made Beef Burger<br>Plant Based Burger<br>Pasta Bar<br>Baked Sweet Or Local Potatoes       |
| No Beef                        | Panko coated pork steak with Katsu sauce<br>Cauliflower pakora with pakora sauce<br>Pasta Bar<br>Baked Sweet Or Local Potatoes    | Vegan Quorn & vegetable Bolognese<br>Pasta Bar<br>Baked Sweet Or Local Potatoes  | Creamy chicken tikka masala<br>Vegetable stroganoff<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta<br>Sweet potato, spinach & chick pea tagine<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Plant Based Burger<br>Pasta Bar<br>Baked Sweet Or Local Potatoes                                |
| No Dairy/ Eggs                 | Panko coated pork steak with Katsu sauce<br>Cauliflower pakora with pakora sauce<br>Pasta Bar<br>Baked Sweet Or Local Potatoes    | Italian style bolognaise in a rich tomato, garlic & fresh oregano sauce<br>Vegan Quorn & vegetable Bolognese<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Creamy chicken tikka masala<br>Vegetable stroganoff<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta<br>Sweet potato, spinach & chick pea tagine<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Hand made Beef Burger<br>Plant Based Burger<br>Pasta Bar<br>Baked Sweet Or Local Potatoes       |
| Halal                          | Panko coated Chicken steak with Katsu sauce<br>Cauliflower pakora with pakora sauce<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Italian style bolognaise in a rich tomato, garlic & fresh oregano sauce<br>Vegan Quorn & vegetable Bolognese<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Creamy chicken tikka masala<br>Vegetable stroganoff<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta<br>Sweet potato, spinach & chick pea tagine<br>Pasta Bar<br>Baked Sweet Or Local Potatoes | Hand made Beef Burger<br>Plant Based Burger<br>Pasta Bar<br>Baked Sweet Or Local Potatoes       |
| Vegetarian                     | Cauliflower pakora with pakora sauce<br>Pasta Bar<br>Baked Sweet Or Local Potatoes  | Vegan Quorn & vegetable Bolognese<br>Pasta Bar<br>Baked Sweet Or Local Potatoes  | Vegetable stroganoff<br>Pasta Bar<br>Baked Sweet Or Local Potatoes                                | Sweet potato, spinach & chick pea tagine<br>Pasta Bar<br>Baked Sweet Or Local Potatoes  | Plant Based Burger<br>Pasta Bar<br>Baked Sweet Or Local Potatoes                                |

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