Lunch week 3

All our ingredients are locally sourced and delivered fresh by local suppliers. Our eggs are free-range and Red Lion stamped, our fish is sustainably sourced and MSC approved and our meat is British Red Tractor accredited wherever possible.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	COTTAGE PIE WITH SEASONAL VEG AND GRAVY	MINCED BEEF LASAGNE  ALL SERVED WITH SEASON	ROAST CHICKEN WITH SEASONAL VEG, ROAST POTATOES AND GRAVY NAL VEGETABLES & POTA	MILD CHICKEN MADRAS CURRY WITH STEAMED RICE TO OR RICE DISH OF THE D	BATTERED FISH WITH CHIPS, FANCY PEAS AND GRAVY
PLANT BASED / VEGETARIAN	VEGETARIAN COTTAGE PIE WITH SEASONAL VEG AND GRAVY	VEGETARIAN QUORN LASAGNE ALL SERVED WITH SEASON	BROCOLLI AND CHEESE PASTABAKE  IAL VEGETABLES & POTA	SPINACH AND LENTIL CURRY WITH STEAMED RICE TO OR RICE DISH OF THE D	MAC AND CHEESE WITH GARLIC BREAD
STREET FOOD FROM	CAJUN CHICKEN IN A FLAT BREAD	SPICY CHICKEN WITH NAAN BREAD	TEX MEX CHICKEN TACO WITH ASIAN SLAW	ONION BHAJI BURGER WITH MINT YOGHURT	SOUTHERN FRIED CHICKEN AND WEDGES
TAKEAWAY TUBS	CHEESY POTATO WEDGES	VEGETABLE CHOW MEIN	SPRING ROLL WITH NOODLES	ROAST POTATOES AND GRAVY	CHEESY NACHOS
FROM	PASTA & SAUCE	PASTA & SAUCE	PASTA & SAUCE	PASTA & SAUCE	PASTA & SAUCE
PIZZA SLICE FROM	MARGHERITA PEPPERONI / PANINI SELECTION	CHEESY GARLIC BREAD HAM PIZZA / PANINI SELECTION	MARGHERITA PEPPERONI / PANINI SELECTION	CHEESY GARLIC BREAD HAM PIZZA / PANINI SELECTION	MARGHERITA PEPPERONI / PANINI SELECTION
<b>JACKETS</b>	TRY OUR DELICIOUS FILLINGS FOR 70p EACH				
DESSERTS	STRAWBERRY CRUMBLE AND CUSTARD	WARM CHOCOLATE BROWNIE AND CUSTARD	APPLE CRUMBLE & CUSTARD	VANILLA SPONGE AND CUSTARD	CHERRY CRUMBLE AND CUSTARD

