

AUTUMN MENU

WEEK 1
WEEK 2
WEEK 3

MON

TUES

WED

THURS

FRI

MAIN

CHICKEN &
VEGETABLE BALTI
CURRY WITH
STEAMED RICE
(MU*, G/B*, O*, R*,
W*)

MEAT FEAST PIZZA
WITH HOMEMADE
POTATO WEDGES &
CHEF'S SALAD
(CE*, E*, MK, MU*,
SO*, G/W)

SOUTHERN SPICED
CHICKEN JAMBALAYA

TRADITIONAL BEEF
RAGU WITH HERB
INFUSED PENNE
(CE, G/W)

FISH & CHIPS
WITH GARDEN
PEAS
(F, G/B*, W)

ROOTS & SHOOTS

SRI LANKEN YELLOW
VEGETABLE CURRY
WITH STEAMED RICE
(CE)
V

VEGGIE SUPREME
PIZZA WITH
HOMEMADE WEDGES
& CHEF'S SALAD
(MK, G/W)

CAJUN SPICED
ROASTED POTATO
DIRTY RICE WITH
SOUTHERN FRIED
GREENS
(CE)
V

TUSCAN COURGETTE &
PEPPER STEW WITH
HERB INFUSED PENNE
(CE, G/W)
V

MARGHERITA
PIZZA WITH CHIPS
& HOUSE SALAD
(MK, G/W)

PASTA POPINA

MAC & CHEESE
(MK, G/W)

CREAMY PUMPKIN
PASTA
(CE, E, MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
V

ROASTED SQUASH &
PEA ALFREDO
SPAGHETTI
(E, MK, G/W)

TOMATO & BASIL
PASTA
(G/W)
V

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD

SPICED BANANA
SPONGE
(E, MK, SO*, G/W)

PEAR UPSIDE DOWN
CAKE WITH CUSTARD
(E, MK, SO*, G/W)

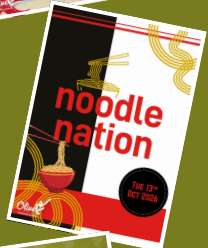
CARROT CAKE
(E, MK, SO*, G/B*, O*,
W)

APPLE CRUMBLE WITH
CUSTARD
(MK, G/B*, O, W)

VANILLA
SHORTBREAD
(G/W)

MEAL
DEAL

Theme
Days



ALLERGENS KEY:

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SE = SESAME
SO = SOYA
SU = SULPHUR DIOXIDE

* = MAY CONTAIN

Go
Vegan

Olive
dining
food with passion