

## Monday

Sticky sesame and sweet chili tofu with wild rice



Hoisin Duck leg with cucumber, spring onion and chili



Sweet and sour vegetables with rice



Leek and potato soup



## Tuesday

Seasonal greens with sunflower seed pesto and penne pasta

Turkey lasagna



Vegetable lasagna



Red pepper and tomato soup



## Wednesday

Sweet potato with black bean and jackfruit chili



Rosemary, garlic, and mustard chicken breast



Root vegetable and lentil casserole



Spiced butternut soup



## Thursday

Vegan sausage, vegetable and mixed bean stew



Roast gammon with apple sauce and mustard gravy



Root vegetable Wellington with rosemary cream sauce



Mushroom and tarragon soup



# Cafeteria Lunch Menus

19th - 25th  
February 2024

## Friday

Buffalo wings with spiced chickpea salsa



Vegetable and bean burger with tomato, lettuce and cajun mayo



Battered fish with lemon and tartar sauce



Pea and mint soup



## Saturday & Sunday (Brunch)

Sausage



Vegan Sausage



Bacon

Fried Egg



Scrambled egg



Mushrooms

Baked beans

Hash browns

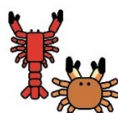
While we take steps to minimise the risk of cross-contamination, all of our products are produced in an environment that contains other allergens.



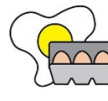
Celery



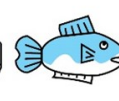
Cereals  
containing Gluten



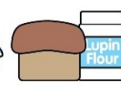
Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame seeds



Soya



Sulphur  
Dioxide

## Monday

Chili and garlic marinated cauliflower steak with toasted seeds

Vegetable risotto



Piri piri chicken thighs



## Tuesday

Stuffed courgette with quinoa and vegetable



White bean and root vegetable bake



Bacon chop with apple chutney



## Wednesday

Sunflower seed and basil pesto gnocchi



Aubergine parmigiana



Tuna pasta bake



## Thursday

Roasted vegetable and kidney bean pilaf



Lentil sausage roll



Rosemary and garlic turkey escalope

# Cafeteria Dinner Menus

19th - 25th  
February 2024

## Friday

Bbq tofu and vegetable glazed skewers



Macaroni cheese



BBQ glazed pork ribs



## Saturday

Chickpea and aubergine rendang



Black bean and butternut chili



Chicken tikka masala



## Sunday

Leek, butternut, onion pasta



Root vegetable and vegetable mince stew



Roast chicken leg

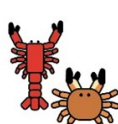
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Celery



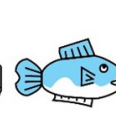
Cereals  
containing Gluten



Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame seeds



Soya



Sulphur  
Dioxide