Cafeteria
Lunch Menus
21st - 27th March
March 2022

FRIDAY
Sweet and sour aubergine with wild rice (su,c)
Leek and stilton quiche (e,d,g)
Gammon with fried egg (e)
Southern fried chicken (d,g,mu)
Battered fish (g,f)

SATURDAY & SUNDAY
BRUNCH
Sausage, Vegetarian Sausage, Bacon, Fried Egg, Scrambled egg, Mushrooms, Baked beans, Hash browns

(d) = dairy  (g) = gluten  (f) = fish  (c) = celery  (cr) = crustaceans
(mu) = mustard  (p) = peanuts  (so) = soya  (e) = egg  (l) = lupin
(mo) = molluscs  (n) = nuts  (ss) = sesame  (su) = sulphites  (a) = alcohol
Cafeteria
Dinner
Menus
21st - 27th March
March 2022

FRIDAY
Roasted vegetables with cajun tofu (so,su)
Feta, butternut and lentil gratin (d,g)
Pork schnitzel with spicy slaw (g,e)
Chicken breast with onion chutney
Fish of the day

SATURDAY
Jacket potato with vegetable curry (mu,c)
Red onion and cheese tart (d,e,g)
Cheese beef burger (g,d,ss)
Bacon, mushroom and cheese gnocchi bake (d,g)
Fish of the day

WEDNESDAY
Vegetable jambalaya (c)
Vegetable burger with lettuce and tomato (g,ss,c)
Hotdog with chili onions (g)
Hunters chicken (d,mu,su)
Fish of the day

THURSDAY
Jackfruit chili with jacket potato (su,c)
Creamy vegetable pie (c,d,g)
Beef meatballs with tomato sauce (c,su)
Lamb and root vegetable pie (c,su)
Fish of the day

MONDAY
Vegetable burrito (g,c)
Stuffed Greek style aubergine with feta (d,su)
Lamb moussaka
Chicken thighs with chasseur sauce (c)
Fish of the day

TUESDAY
Vegetable tagine (c,su)
Black bean and butternut chili (c,su)
Pork tagine with dates and apricot (su,c)
Roast Moroccan spiced chicken leg
Fish of the day

SUNDAY
Red onion and mushroom filo parcel (g)
Baked butternut squash risotto (c)
Roast duck leg
Roast chicken with onion and sage
Fish of the day

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