

Monday

Lentil and vegetable pie



Bacon, mushroom and red onion gnocchi



Baked ratatouille with goats' cheese



French onion soup



Tuesday

Red onion, sweet potato, chili and garlic pasta



Chicken with caramelized onions and thyme



Macaroni cheese



Potato and spinach soup



Wednesday

Roasted root vegetables and warm buckwheat salad

Salmon with spinach and salsa Verde



Cauliflower steak with mustard and herb crust



Noodle soup with spiced broth



Thursday

Butternut, sage and onion risotto with toasted pumpkin seeds



Roast chicken with sage and onion stuffing



Leek, cheddar, red onion quiche



Tomato and basil soup



Cafeteria Lunch Menus

22nd - 28th
January 2024

Friday

Onion Bhaji Burger with mango chutney and pickled onion



Falafel pita with pickled red cabbage



Battered fish with lemon and tartar sauce



Sweet potato and carrot soup



Saturday & Sunday (Brunch)

Sausage



Vegan Sausage



Bacon

Fried Egg



Scrambled egg



Mushrooms

Baked beans

Hash browns

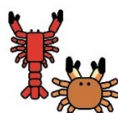
While we take steps to minimise the risk of cross-contamination, all of our products are produced in an environment that contains other allergens.



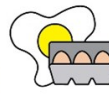
Celery



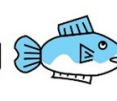
Cereals
containing Gluten



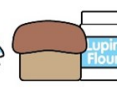
Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame seeds



Soya



Sulphur
Dioxide

Monday

Mexican rice stuffed pepper with salsa



Black bean and tofu burrito



Turkey chili burrito



Tuesday

Root vegetable and oat crumble



Beetroot and goats cheese pastry



Confit duck leg with onion gravy



Wednesday

Pea and mint quinoa cake



Kale, red onion and creamy pasta bake



Seabass fillet with sauce vierge



Thursday

Celeriac and mushroom lentil pie



Celeriac, barley and vegetable stew



Pork slice with creamy paprika sauce



Cafeteria Dinner Menus

22nd - 28th
January 2024

Friday

Soya southern fried Jackfruit with BBQ sauce



Red onion and cheddar arancini



Southern fried chicken



Saturday

Tofu and vegetable sweet chili noodles



Vegetable and black bean stir fry



Sweet and sour chicken



Sunday

Stuffed squash with grains and sautéed vegetables



Onion, mushroom, spinach and brie filo parcel



Roast pork with apple sauce and gravy



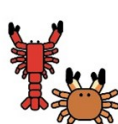
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Celery



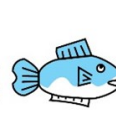
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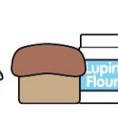
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