Lunch week 2

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	CHICKEN AND LEEK PIE WITH SEASONAL VEG AND POTATO WEDGES	MINCED BEEF SPAGHETTI BOLOGNAISE	ROAST PORK WITH SEASONAL VEG, ROAST POTATOES AND GRAVY	SPCIED CHICKEN BIRYANI	BATTERED FISH WITH CHIPS, FANCY PEAS AND GRAVY
PLANT BASED / VEGETARIAN	VEGETABLE PIE WITH SEASONAL VEG AND POTATO WEDGES	VEGETARIAN QUORN BOLOGNAISE WITH SPAGHETTI ALL SERVED WITH SEASON	PENNE ARRIABATTA WITH ROASTED VEG AL VEGETABLES & POTA	CHICKPEA AND VEGETABLE BIRYANI TO OR RICE DISH OF THE DAY	VEGETARIAN TOAD IN THE HOLE WITH MASH, FANCY PEAS AND GRAVY
STREET FOOD FROM	CHICKEN BITES WITH SPICY WEDGES	CHILLI BEEF TACOS WITH TOMATO SALSA	SPICY CHICKEN WITH NACHOS	SWEET CHILLI CHICKEN AND NOODLES	CHICKEN TIKKA IN A NAAN BREAD
TAKEAWAY	MEATBALLS IN A TOMATO SAUCE WITH GARLIC BREAD	SOUTHERN FRIED CHICKEN GOUJONS WITH HASHBROWN	SAUSAGE WITH SPICY WEDGES	ROAST POTATOES AND GRAVY	MAC 'N' CHEESE
TUBS FROM	PASTA & SAUCE	PASTA & SAUCE	PASTA & SAUCE	PASTA & SAUCE	PASTA & SAUCE
PIZZA SLICE FROM	MARGHERITA PEPPERONI / PANINI SELECTION	CHEESY GARLIC BREAD HAM PIZZA / PANINI SELECTIOIN	MARGHERITA PEPPERONI / PANINI SELECTION	CHEESY GARLIC BREAD HAM PIZZA / PANINI SELECTION	MARGHERITA PEPPERONI / PANINI SELECTION
JACKETS	TRY OUR DELICIOUS FILLINGS FOR 70p EACH				
DESSERTS	STEAMED CHOCOLATE SPONGE WITH CUSTARD	APPLE CRUMBLE AND CUSTARD	GINGER SPONGE WITH CUSTARD	RHUBARB CRUMBLE AND CUSTARD	JAM SPONGE AND CUSTARD

