

Lunch Menu

Week commencing: 20/6/22

Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Main Course	Main Course	Main Course	Main Course
Chicken and Chorizo	DF V VG GF DF Chilli Con Carne BH ABH	V VG GF DF Roast Loin of Pork	Maynard Cheese Burger 27 D H	Battered Scampi 2475
Sweet Potato Curry 🔽	DF v vg gF DF New Potato Courgette v & Goats Cheese Tart 7ABH	Veggie Wellington	Maynard Veggie	Jumbo Fish Fingers 2475
Baked Potato	DF Pasta with Tomato V VG GF DF V A and Basil Sauce 2A	Cheesy Pasta	Quiche Lorraine	V VG GF DF Hot Dog & Onions 247J
Sides	Sides	Sides	Sides	Sides
Peas V VG G		Green Beans	Mix Vegetables	Peas V VG GF DF
v ve e Green Salad	PF Ratatouille V VG GF DF	Braised Red Cabbage	Ravioli V VG GF DF	Baked Beans
New Potatoes		V VG GF DF Roast Potatoes	v vg gf df Hash Brown	v vg gf df Oven Chips
Dessert	Dessert	Dessert	Dessert	Dessert
Fresh Fruit		Fresh Fruit	Fresh Fruit V VG GF DF	Fresh Fruit V VG GF DF
Fruit Yogurt		Fruit Yogurt V G GF DF	Fruit Yogurt	Fruit Yogurt
Banana Fritters	DF Coffee Sponge	Carrot Cake Topped	Jam Doughnut V VG GF DF	Banoffee Pie

KEY: V = Vegetarian **VG** = Vegan **GF** = Gluten Free **DF** = Dairy Free

Available every day: Jacket Potato, Salad Bar, Packed Lunch (must be pre-ordered), Fresh Fruit & Yoghurt

ALLERGENS (using FSA codes): Celery¹, Cereals (Gluten)², Eggs⁴, Fish⁵, Milk⁷, Mustard⁹, Nuts¹⁰, Peanuts¹¹, Sesame Seeds¹², Soya¹³, Sulphites¹⁴ INTOLLERANCES: Tomato Products^A, Capiscum Products^B, Soft Fruit Products^c, Beef^D, Aubergine^E, Apple^F, Oranges^G, Onion^H, Pork^J

Please be aware we use all types of feeds in our kitchens. We have eliminated Palm Oil ingredients where currently possible. Substitute menus are available but may be an additional charge.