## LUNCH

#### **MONDAY**

**Duck with Moroccan Spices** 

(Contain- nuts, celery, Mustard)

Plant- based Dish

Aubergine, Chick Pea and Dried Apricot

Tagine with Humus

(Contain- nuts, celery, Mustard)

Halal

Halal Lamb Tagin

#### **TUESDAY**

Steak and Ale Pie

(Contain-Milk, Gluten, Egg, celery)

Plant- based Dish

Spinach Filo Pie with Sweetcorn Sauce

(Contain-Gluten, celery)

<u>Halal</u> Beef and Mushroom Pie

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#### **WEDNESDAY**

Pork Glazed with Chocolate and Chilli

Plant- based Dish

Malaysian Lentil and Tempeh Randang with Cocoanut

Rice (Contain-Nuts, celery)

<u>Halal</u>

Beef Sausage with Apple and Sage

## **THURSDAY**

Chicken Chasseur

(Contain-celery, Mustard, sesame, sulphates)

Plant- based Dish

Cauliflower Fritters with Lentil and Potato Curry

(Contain-Nuts, Gluten, celery)

<u>Halal</u> Chicken Chasseur

## **FRIDAY**

Fried Plaice with Tartare Sauce

(Contain- Milk, Gluten, Egg, Mustard,

<u>Plant- based Dish</u> Red Thai Curry

(Contain- nuts)

#### **SATURDAY**

Pepperoni, Spinach and Mozzarella Pizza

(Contain-Milk, Gluten)

Plant- based Dish

Spinach and Sweetcorn Pizza

<u>Halal</u>

Fried Salmon Steak with Garlic Butter

#### **SUNDAY**

Roast Shoulder of Pork or Chicken with Stuffing, gravy and Apple Sauce

(Contain-Milk, Gluten, celery)

Chocolate Sponge Cake with Chocolate Sauce

(Contain- Milk, Gluten, Egg)

## HALL MENU WEEK 1 HILARY 2019 DINNER

Sweet and Sour Chicken Wings Minted Viennese Lamb Steaks

(Contain- Gluten, Egg, celery, Mustard)

Apple Tart with Custard

(Contain- Milk, Gluten, Egg)

#### \*\*\*\*\*\*\*\*

Gratin of Mushroom with Garlic

(Contain- Milk,)

Paprika Roast Chicken with Chorizo

(Contain- Gluten, celery)

Syrup Sponge Pudding

(Contain-Milk, Gluten, Egg)

#### \*\*\*\*\*\*\*\*\*

Cheese Glazed Potato Skins

# Barbecue Chicken with Winterslaw and Garlic Pitta

(Contain-Milk, Gluten, celery)

Gingerbread Pudding with Ginger Wine Sauce

(Contain- Milk, Gluten, Egg)

#### \*\*\*\*\*\*\*\*\*

Butternut Squash Chowder

Adabado Grilled Haddock with Spiced Potatoes and Chive & Tomato Sauce (Contain: celery, sulphates)

White Chocolate mousse and Cardamom Short Bread

(Contain-Milk, Gluten, Egg)

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Onion Soup
(Allergens- Milk, Celery)

Pork and Cider Casserole with Sage Dumplings

(Contain- Gluten, celery, Sulphates)

Apple, Coconut Flap Jack Pudding

#### \*\*\*\*\*\*\*\*\*

Cheese Nachos Chilli Con Carne

(Contain- celery

Ice Cream and Sorbet

## \*\*\*\*\*\*\*\*\*

Plant- based Dish

Spinach and Poato Cake with Coconut Curry Sauce (Nuts)

Baked Apple with Sorbet

<u>Halal</u>

Roast Chicken with Stuffing, gravy and Apple Sauce

#### **DIETRY ALTERNATIVE**

Plant- based Dish

Cantaloupe Melon

Spinach and Butterbean Lasagne Apple Sponge with Creamed Cinnamon Tofu

Halal

Minted Viennese Lamb Steaks

Plant- based Dish

Garlic Mushrooms

Courgette, Mung Bean and Spinach

Wellington

(Allergens-Gluten)

Syrup Sponge Muffin with Caramel Bananas

<u>Halal</u>

Paprika Roast Chicken

#### Plant- based Dish

Stuffed Aubergine with Roast Hazelnut and Creamed Cashew and Basil Dressing (Allergens-Nuts)

Aquafaba Chocolate Mousse

Plant- based Dish

Californian Bean Burger with Barbecue Sauce and Beetroot and Orange Salad (Contain-Nuts)

<u>Halal</u>

Barbecue Chicken with Winterslaw and Garlic Pitta (Contain-Milk, Gluten)

Plant- based Dish

Stuffed Aubergine with Almond Coating, Shaved Brussels, Za`tar, Pine Nuts and Tahini Sauce

Apple, Coconut Flap Jack Pudding (Contain-nuts)

Halal

Chicken and Cider Casserole with Sage Dumplings

Plant- based Dish

Fried Tofu,\_Vegetable and Bean Tacos with Salsa

Sorbet <u>Halal</u>

Chilli Con Carne

At Dinner Fruit Juice May Be Taken As an <u>Alternative</u> Starter and Fresh Fruit As <u>Alternative</u> Dessert

Allergy Note

Please bring your dietary needs to the attention of a member of serving staff