lunch week 3

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 £2.30	OVEN COOKED PORK SAUSAGES	CHICKEN NOSHI POT NOODLE	HAND CARVED ROAST TURKEY WITH GRAVY	PULLED BEEF BURRITO	OVEN BAKED CHICKEN NUGGETS
PLANT BASED / VEGETARIAN £2.30	QUORN CUMBERLAND SAUSAGES	VEGETABLE PASTA BAKE	QUORN FILLET WITH GRAVY	VEGETARIAN BURRITO	SPICY BEAN BURGER SERVED IN A BAP WITH TOMATO SAUCE
ON THE SIDE	POTATO WEDGES BAKED BEANS OR PEAS	RICE AND MIXED SALAD	ROAST POTATOES AND SEASONAL VEGETABLES	FRESH SALSA NACHOS AND SIDE SALAD	CHIPS BAKED BEANS OR PEAS
GRAB 'n' GO SNACKS FROM £1.40	A WIDE SELECTION OF READY TO GO HOT AND COLD SNACKS PIZZAS, PANINIS, PASTRIES, FILLED BAGUETTES AND SANDWICHES, FRESH FRUIT. HOMEMADE CAKES AND SALADS				
JACKET POTATOES	AVAILABLE DAILY WITH 1 FILLING £1.90, 2 FILLINGS £2.30 AND 3 FILLINGS £2.50				
HYDRATE FROM £0.95	WATER AND A SELECTION OF COLD DRINKS AND FRUIT JUICES AVAILABLE DAILY (NOT INCLUDED IN ANY MEAL DEAL)				
DESSERTS £1.05	CARROT CAKE	SWISS ROLL WITH CUSTARD SAUCE	ICED MARBLE CAKE	CHOCOLATE BROWNIE SUNDAE	FLAPJACK WITH CUSTRAD



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