

THINK ABOUT ALLERGY

ALLERGY INFORMATION All menu items are labeled with allergies as well as the weekly menu. Remember if you have a food allergy or intolerance ask before choosing.



Crustaceans



Eggs



Tree Nuts



Celery



Molluscs



Mustard



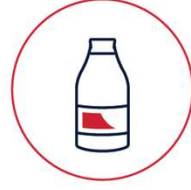
Lupin



Peanuts



Soybeans



Milk



Fish



Gluten



**Sulphur
Dioxide**

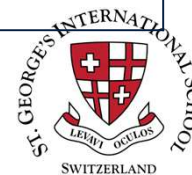


**Sesame
Seeds**

LUNCH MENU | 11.05 – 18.05

	MONDAY Meatless Marvels	TUESDAY	WEDNESDAY Switzerland day	THURSDAY	FRIDAY
SOUP	Minestrone	Mushroom veloute	Swiss Leek and potato	Butternut squash and Thyme	Creamed pea soup
MAIN	Mixed vegetable lasagne	Chicken ceaser wrap	Sausage with rosti potato	Korean chicken with soy sauce and a red onion/cucumber salsa	Fish and chips
VEGETARIAN	Mushroom, tarragon and mozzarella Gnocchi	Nicoise Salad	Cheese fondue with crusty bread	Red onion, goats cheese and rosemary tart	Crispy Halloumi burger with lettuce and tomato
SIDES	Roasted tomatoes in balsamic Garlic bread Green beans	Sweet potato wedges Roasted sweetcorn	Creamed cabbage Onion sauce Buttered carrots and leeks	Egg fried rice Beansprouts Pak choi	Tartare sauce Mushy peas Curry sauce Lemon wedge Bread and butter
DESSERT	Selection Of Fresh Fruits	Eton mess	Selection Of Fresh Fruits	Selection Of Fresh Fruits	Carrot cake

For allergen information please ask a member of the team.



EVENING MENU 11.05 – 18.05

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Chicken schnitzel	Chicken curry	Cod and salmon tacos	Sausage and chorizo pasta	Coq au vin
VEGETARIAN	Ratatouille	Scrambled tofu, spinach and chickpea salad	Vegetable kebabs with halloumi	Chimichangas with tomato and avocado	Nacho bowls
SIDES	Crispy Parmenter potatoes Fried egg and capers Herb dressing	Roasted new potatoes Onion bhaji Sambals/Riata	Guacamole Tomato and coriander salsa Fajita spiced rice	Sage and ricotta salad Harissa roasted aubergine	Maple glazed carrots Mashed potato Roasted silver skin onions
DESSERT	Bread and butter pudding bowls	Fresh fruit	Fresh fruit	Fresh fruit	Ice cream sundaes

Pour plus d'informations sur les allergènes, veuillez vous adresser à un membre de l'équipe.



WEEKEND MENU | 11.05 – 18.05

	SATURDAY	SUNDAY
MAIN	Spaghetti meatballs	Katsu chicken
VEGETARIAN	Pumpkin Arancini balls with sage and feta	Melted cheese filled rolls with rosemary and shallots
SIDES	Parmesan .. Garlic focaccia Honey roasted carrots	Katsu sauce Egg fried rice Mange tout
DESSERT	Tiramisu	Sticky toffee pudding and butterscotch sauce

For more information on allergens, please speak to a member of the team.



SNACKSMENU | 1.05 – 18.05

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Mixed Whole Fruits Ham and cheese wraps Budha bowl wrap	Mixed Whole Fruits Banoffee pie bites	Mixed Whole Fruits Avocado hummus and flatbread	Mixed Whole Fruits Mixed berry sponge cake	Mixed Whole Fruits Chocolate selection

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