

CATERING - AUTUMN MENU



PREP MENU A	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Pork & Beef Meatballs Meatballs in a rich tomato & herb sauce (G) (Su)	Penne Ragu Minced beef with herbs & tomatoes (G)	Salad & Baked Potato Diced chicken	Roasted Turkey Traditional roasted butterfly turkey	Chicken Fillet Burger Chicken fillet in a crispy coating served with a bun (G)
VEGETARIAN	Mini Spring Rolls Oriental vegetables in filo pastry (G) (Sy)	Pasta Carbonara Creamy cheesy sauce (G) (M)	Cheese (M) Beans Tuna	Sausage Roll Vegan sausage wrapped in puff pastry (G)	Mozzarella Sticks Mozzarella cheese in crispy breadcrumbs (G) (M) (Sy)
ADDITIONAL CHOICES	Cod Fish Burger Cod in golden breadcrumbs (G) (M) (F)	Pesto Pasta Penne Pasta drizzled with vegan pesto (G)	Bread roll (G)	Ratatouille Mediterranean vegetables in a herby tomato salsa	Buttermilk Quorn Burger Quorn Burger in a crisp coasting (G)
HALAL (HALAL)			Diced Halal Chicken Breast	Roasted Chicken Breast	
ACCOMPANIMENTS	Garlic & Herb Potatoes Selection of Vegetables	Garlic Bread Selection of Vegetables	SALAD	Roast Potatoes Selection of Vegetables	Selection of Vegetables Potato Tots







CATERING - AUTUMN MENU



PREP MENU B	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Chicken Lasagne Minced chicken in tomato sauce with cheese topping (G) (M)	Smokey Mac & Cheese Macaroni with sauce baked with cheese crust with bacon lardons (G) (M)	Salad & Baked Potato Diced chicken	Roasted Turkey Carved turkey breast in gravy	Cod Fish Fingers Cod fillet in golden breadcrumbs (G) (F)
VEGETARIAN	Stir Fried Noodles Noodles with onions, peppers & beansprouts in an oriental sauce (W) (Sy)	Pasta Pomodoro Tangy tomato and herb sauce (G)	Cheese (M) Beans Tuna	Cheese Turnover Cheese & onions in puff pastry (G) (M)	Halloumi One Pot Oven roasted seasoned halloumi with seasonal vegetables (M)
ADDITIONAL CHOICES		Pesto Pasta Penne Pasta drizzled with vegan pesto (G)	Bread roll (G)	Broccoli & Cauliflower Bake Broccoli & cauliflower in a cheesy sauce (M)	Southern Fried Chunks Quorn pieces in a spicy coating (G)
HALAL (J)			Diced Halal Chicken Breast	Halal Roasted Chicken	
ACCOMPANIMENTS	Garlic & Herb New Potatoes Peas & Sweetcorn	Garlic Bread Peas & Sweetcorn	SALAD Herby diced potatoes	Roast Potatoes Cabbage & Carrots Gravy	Wedged Potatoes Peas & Sweetcorn Tomato Ketchup







CATERING - AUTUMN MENU



PREP MENU C	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Beef Burger Minced butchers beef burger (Su)	Pork Sausage Lashfords butcher sausage with onion gravy (G)	Salad & Baked Potato Diced chicken	Roasted Chicken Roasted chicken breast served with gravy	Margarita Pizza 50/50 base with tangy tomato & mixed cheese (G) (M)
VEGETARIAN	Vegetable Tikka Masala Mixed vegetables in a creamy tikka sauce & rice (M) (C) (Su)	Hot Dog Alternative vegan hot dog (G)	Cheese (G) Beans Tuna	Cheese & Potato Pie Mashed potato with oozing cheese (M)	Margarita Pizza 50/50 base with tangy tomato & mixed cheese (G) (M)
ADDITIONAL CHOICES		Vegetable Sausage Mixed vegetables & rice formed into sausage	Bread roll (G)	Quorn Fillet Vegetarian Alternative Roast (W)	<u>Vegan /</u> <u>Gluten Free</u> <u>Pizza</u>
HALAL (HALAL)	Beef Burger (Su)		Diced Halal Chicken Breast		
ACCOMPANIMENTS	Potato Sweetcorn Carrot & Peppers	Mashed Potato Peas & Cauliflower Gravy	SALAD	Roast Potatoes Broccoli & Carrots Gravy	Skin on Fries Baked beans / Sweetcorn Ketchup







ALLERGENS

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.







HYGIENE RATING

FOOD HYGIENE RATING 0 1 2 3 4 5

VERY GOOD

Area inspected by food safety officer	Standards found
Hygienic food handling Hygienic handling of food including preparation, cooking, re-heating, cooling and storage	Very good
Cleanliness and condition of facilities and building Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene	Very good
Management of food safety System or checks in place to ensure that food sold or served is safe to eat, evidence that staff know about food safety, and the food safety officer has confidence that standards will be maintained in future	Very good