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Meat main course	Halal chicken sausages or locally sourced pork sausages  Cereals containing gluten  Sulphur dioxide (a food additive and preservative)	Crispy Halal chicken flatbread Tandoori Halal chicken flatbread  Cereals containing gluten	Halal chicken leg Roast beef and Yorkshire pudding  Cereals containing gluten	Spicy Halal lamb curry Jerk chicken  Milk  Cereals containing gluten	Breaded cod /haddock  Fish  Eggs  Cereals containing gluten
Vegetarian Main Course	Quorn or vegetable sausages  Cereals containing gluten  Eggs	Halloumi cheese and Mediterrean vegetable flatbread  Cereals containing gluten	Chunky vegetable and bean hotpot	Roasted vegetable ,spinach and butterbean lasagne  Cereals containing gluten	Halal chicken Panini  Cereals containing gluten Cheese and tomato Panini
vegetables	Roasted carrots ,squash and parsnips	sweet corn	Carrots and curly kale	Sliced green beans	Baked beans
Jacket/pasta/noodle/Panini/pizza bar Coleslaw  Eggs Baked beans Cheese /Tuna mayonnaise Creamy mushroom and tarragon pasta  Mustard  Eggs	Jacket potato bar Coleslaw Baked beans Cheese /Tuna mayonnaise pasta bar Halal Chicken chilli pasta Creamy mushroom and tarragon pasta	Jacket potato bar Coleslaw Baked beans Cheese/Tuna mayonnaise	Jacket potato bar /salad bar Pasta salad ,coleslaw ,cous cous , potato salad ,bean salad served with either egg ,ham ,cheese ,mackerel or Halal chicken and wholemeal bread	Jacket potato bar Coleslaw Baked beans Cheese/Tuna mayonnaise	Jacket potato bar Coleslaw  Eggs Baked beans Cheese/Tuna mayonnaise  Eggs  Mustard
Accompaniments (included with Mains) Coleslaw  Eggs  Mustard	Mashed potatoes  Milk Chefs salad coleslaw	Curry spiced roasted potato wedges Chefs salad coleslaw vegetable rice	Roast potatoes Gravy Chefs salad coleslaw	Brown rice garlic bread/naan bread  Cereals containing gluten Chef salad coleslaw	Chunky chips Baked beans Chefs salad Coleslaw
Pasta pots  Cereals containing gluten	Spicy chicken Tuna and cucumber Cheese salad	Spicy chicken Tuna and cucumber Cheese salad	Spicy chicken Tuna and cucumber Cheese salad	Spicy chicken Tuna and cucumber Cheese salad	Spicy chicken Tuna and cucumber Cheese salad

Eggs Mustard					
Hot Puds! CUSTARD	Cornflake tart Cereals containing gluten	Winter sponge Cereals containing gluten Eggs	Oaty plum and apple crumble and custard Cereals containing gluten Milk	Fudge slice Cereals containing gluten	Frosted carrot cake Cereals containing gluten Eggs
Cold Puds!	Fresh fruit/pots Yoghurt Milk flapjack Cereals containing gluten Eggs	Fresh fruit/pots Yoghurt Milk Strawberry mousse	Fresh fruit/pots Yoghurt Milk Tuiiti Fruitti sponge	Fresh fruit/pots Yoghurt Milk Homemade cookies Cereals containing gluten	Fresh fruit/pots Yoghurt Milk Winter fruit Eaton mess Milk
Homemade soup	Curried parsnip	Tomato	Vegetable broth	Cauliflower and sweet potato	Mushroom

NB. All of our foods are prepared in an environment where nuts and other food allergens are present. If you have any special dietary requirements, please speak to our Executive Chef who will be happy to find something suitable. The symbols to look out for on the menus are,

Celery (and celeriac)

Molluscs (e.g. clams, mussels, whelks, oysters, snails, squid)

Soybeans

Crustaceans, (e.g. prawns, crabs, lobster, crayfish)

Milk

Lupin (lupin flowers and their seeds)

Sulphur dioxide (a food additive and preservative)

Peanuts

Cereals containing gluten

Mustard

Fish

Eggs

Nuts

Sesame

