

Menu

Wk2

Monday

Vegetable pie

Seasonal country vegetables topped with wholemeal short crust pastry
Served with steamed peas

Gluten free vegetable pie

Topped with crushed potato
GW

Jumbo fish fingers

Crispy battered fish with basil & herb sauce
V

New potatoes

V GW

Apricot sponge topped with apricot couli with cream
V

Tuesday

Beef madras

Succulent pieces of diced beef in a rich tomato curry sauce
Served with green beans

Gluten free beef madras

Succulent pieces of diced beef in a rich tomato curry sauce
GW

Vegetable Mousaka

Vegetables topped with sliced aubergine and cheese sauce
V

Yellow rice

V GW

Cinnamon fruit crumble
With custard
V

Wednesday

Pork & beef sausage casserole

Served with cabbage

Gluten free carrot & coriander sausage casserole

GW

Vegetable lasagne

Free range egg savoury batter mix with 3 cheese
V

Creamed potato

V

Steamed Chocolate sponge with chocolate sauce

Thursday

Roasted chicken portions With gravy

Served with broccoli

Roasted chicken portions with gravy

GW

Vegetarian stuffed courgette

V

Roast potatoes

V GW

Apple pie with custard
V

Friday

Oven baked haddock

Crispy battered fillet of haddock with tartar sauce & lemon wedges
Served with peas

Gluten free steamed haddock

Fillet of haddock topped with gluten free crispy breadcrumbs and onions
GW

Margherita pizza

Cheese & tomato pizza
V

Oven baked potatoes

V GW

Fresh fruit salad
V GW

In addition to our menu we also serve:

a selection of Seasonal fruits, some whole and some semi-prepared, a selection of locally baked breads, a variety of salads including crudites and natural items without dressings or mayonnaise, yoghurts from Surrey farms, a range of cold meats and cheeses, daily jacket potatoes, chef made dressings and a self help vegetable station

V = Vegetarian

Vg = Vegan

GW = Gluten and Wheat Free

 = Contains Dairy products

 = Contains Nuts