

TEATIME WEEK 4

WEEK COMMENCING: 23<sup>rd</sup> Sep, 21<sup>st</sup> Oct, 18<sup>th</sup> Nov, 16<sup>th</sup> Dec

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	HONEY & MUSTARD GLAZED SAUSAGES	TOMATO & BASIL CHICKEN WITH PASTA Gluten	<u>MEXICAN THEME:</u> CHIPOTLE CHICKEN & BEANS CHILLI CON CARNE	BEEF STEW & DUMPLINGS Gluten	BATTERED POLLOCK FILLET Gluten, Fish
FEATURE					
VEGGIE MAIN	FENNEL, ONION & FETA TART Milk, Gluten, Egg	LENTIL BOLOGNAISE WITH PASTA Gluten	VEGETABLE & QUINOA TACO SKILLET FIVE BEAN CON CARNE	BUTTERNUT SQUASH & BEAN STEW	BATTERED VEGAN SAUSAGE Gluten
SIDES	GARLIC ROAST NEW POTATOES VEG OF THE DAY	GARLIC BREAD Gluten VEG OF THE DAY	TORTILLA CHIPS ROAST SWEET CORN TOSSED SALAD SELECTION OF SIDES & DIPS	CHAMP POTATOES Milk VEG OF THE DAY	FRIES CURRY SAUCE BEANS GARDEN PEAS
DESSERT	JAM ROLLY POLY Gluten, Egg, Dairy 	MOCHA CHEESECAKE Dairy, Gluten, Soya 	TRES LECHES CAKE Gluten, Egg, Dairy 	LEMON MERINGUE PIE Gluten, Egg, Dairy 	SWISS ROLL Gluten, Dairy, Egg, Soya 

AVAILABLE DAILY: JACKET POTATOES WITH FILLINGS & SALAD BAR

For those with special dietary requirements or allergies who may wish to know about the food or drink ingredients used, please ask for a manager.