WEEK BEGINNING- 31st Oct, 21st Nov, 12th Dec, 2nd Jan, 23rd Jan, 6th Mar, 27th Mar

FEED YOUR IMAGINATION RESTAURANT Brooke Weston Trust

LUNCH MENU

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Farmhouse Sausage served with gravy, mash and peas GLUTEN, MILK, SOYA, SULPHITES	Chicken and Vegetable pie with suet topping served new potatoes and garden peas GLUTEN, MILK, EGG, SOYA	Roast Gammon, Yorkshire pudding with roasted new potatoes, carrots GLUTEN, MILK, EGG, SULPHITES	Chinese Chicken Curry served with Oriental rice GLUTEN< CERLERY< MUSTARD	Battered fish, served with chips and garden peas GLUTEN,FISH
VEGETARIAN	Bubble and squeak with gravy and peas MILK, GLUTEN	Macaroni Cheese with garlic bread GLUTEN, MILK, SOYA	Vegetable Cobbler with roasted new potatoes fresh vegetable's GLUTEN, MILK, CELERY	Quorn and vegetable lasagne with garlic bread GLUTEN, EGG, MILK, CELERY	Cheese and tomato pizza served with chips garden peas or salad GLUTEN, MILK, CELERY
HOT BAGUETTE	Three cheese baguette GLUTEN,MILK,SESAME	Pepperoni and Cheese baguette GLUTEN,SESAME, MILK	Cheesy Pizza panini GLUTEN,MILK,SESAME, CELERY	Hunters chicken baguette GLUTEN,MILK,SESAME, CELERY, SOYA	Sausage and Chips Gluten free option avalibale GLUTEN, SULPHITES
DESSERT	Strawberry sponge with custard GLUTEN,EGG, MILK	Treacle sponge with custard GLUTEN,EGG, MILK,SULPHITES	Apple crumble with custard GLUTEN, MILK	Cornflake tart with custard GLUTEN, MILK	Chocolate sponge with custard GLUTEN,EGG, MILK

TWO SEASONAL VEGETABLES, A RANGE OF SALADS, FRESH BREAD AVAILABLE DAILY.
JACKET POTATO WITH CHEESE, TUNA OR BAKED BEANS, FRESH SANDWICHES AVAILABLE DAILY.

ALL DIETARY REQUESTS CAN BE CATERED FOR, PLEASE ASK FOR DETAILS.

WEEK BEGINNING- 7th Nov, 28th Nov, 19th Dec, 9th Jan, 30th Jan, 20th Feb, 13th Mar

FEED YOUR IMAGINATION RESTAURANT Brooke Weston Trust

LUNCH MENU

WEEK TWO

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Sweet and sour chicken Hong Kong style, served with steamed rice SOYA	Minced beef and onion pie served with mashed potato and vegetables of the day GLUTEN,MILK, CELERY	Roast chicken served with roasted potatoes, Yorkshire pudding and carrots GLUTEN, MILK, EGG, SULPHITES	Pork meatballs in a rich tomato sauce served on a bed of wholemeal pasta ,garlic bread, salad GLUTEN, EGG, MILK, SESAME, CELERY	Breaded salmon goujons or cod fishfingers oven baked, with chips, garden peas GLUTEN, FISH
VEGETARIAN	Mild cauliflower and sweet potato curry served with steamed rice and naan bread GLUTEN, MILK	Vegetable chow mein GLUTEN, EGG, SOYA	Winter vegetable suet pudding served with roasted potatoes, carrots and gravy GLUTEN, MILK, EGG, SOYA	Vegetable escalope served with BBQ suce and cheese, diced potatoes, salad GLUTEN.MILK, SULPHITES, SOYA	Cheese and tomato pizza served with chips garden peas or salad GLUTEN, MILK
HOT BAGUETTE	Three cheese baguette GLUTEN,MILK,SESAME	Italian meatball baguette GLUTEN,EGG,SESAME, SOYA,CELERY	Hunters chicken baguette GLUTEN,MILK,SESAME, CELEERY, SOYA	Pepperoni pizza baguette GLUTEN,MILK,SESAME	Sausage and chips GLUTEN,MILK, SULPHITES
DESSERT	Strawberry sponge with custard GLUTEN,EGG, MILK	Bakewell tart with custard GLUTEN,EGG, MILK	Apple crumble with custard GLUTEN, MILK	Lemon drizzle cake with custard GLUTEN,EGG, MILK	Chocolate sponge with custard GLUTEN,EGG, MILK

TWO SEASONAL VEGETABLES, A RANGE OF SALADS, FRESH BREAD AVAILABLE DAILY.
JACKET POTATO WITH CHEESE, TUNA OR BAKED BEANS, FRESH SANDWICHES AVAILABLE DAILY.

ALL DIETARY REQUESTS CAN BE CATERED FOR, PLEASE ASK FOR DETAILS.

WEEK BEGINNING- 14th Nov, 5th Dec, 16th Jan, 6th Feb, 27th Feb, 20th Mar,

FEED YOUR IMAGINATION RESTAURANT Brooke Weston Trust

LUNCH MENU

WEEK THREE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Jumbo meatball served in a tomato sauce, wholegrain rice, peas GLUTEN, EGG, CELERY	Beef chilli with nachos and cheese GLUTEN, MILK	Pork loin with apple sauce, stuffing roasted potatoes, Yorkshire pudding, carrots, gravy GLUTEN, MILK, EGG	Chicken and chorizo pasta bake with garlic bread GLUTEN, MILK, SOYA	Battered fish served with chips, garden peas GLUTEN,FISH
VEGETARIAN	Quorn Bolognese with Pasta and garlic bread GLUTEN, EGG, MILK< SOYA< CELERY	Vegetable Kiev served with wedges and salad GLUTEN, MILK	Cheese and potato pie served with roast potatoes, fresh vegetables, gravy GLUTEN, MILK, SULPHITES	Vegetable curry served with basmati rice, naan bread GLUTEN, MILK	Cheese and tomato pizza served with chips garden peas or salad GLUTEN MILK
HOT BAGUETTE	Three cheese Baguette GLUTEN, MILK, SESAME	Ham and cheese baguette GLUTEN, MILK, SESAME	Pizza panini GLUTEN, MILK, SESAME	BBQ sausage and cheese baguette GLUTEN,MILK,SESAME, SOYA, SULPHITES, CELERY	Sausage and chips GLUTEN
DESSERT	Apple sponge with custard GLUTEN,EGG, MILK	Banana and blueberry sponge with custard GLUTEN,EGG, MILK	Apple crumble with custard GLUTEN, MILK	Treacle sponge with custard GLUTEN,EGG, MILK	Chocolate sponge with custard GLUTEN,EGG, MILK

TWO SEASONAL VEGETABLES, A RANGE OF SALADS, FRESH BREAD AVAILABLE DAILY.
JACKET POTATO WITH CHEESE, TUNA OR BAKED BEANS, FRESH SANDWICHES AVAILABLE DAILY.

ALL DIETARY REQUESTS CAN BE CATERED FOR, PLEASE ASK FOR DETAILS.