

# MULTI-CULTURAL MENU

# MAIN COURSES AVAILABLE FOR LUNCH & SUPPER



Beef Curry Served with tarka dhal and rice.

Lamb & Potato Served with masoor dhal.

Chicken Biryani Served with moong dhal and vegetable masala.

Chicken Korma Served with masoor dhal and rice.

Fish Masala Served with masoor dhal and rice.

#### ASIAN VEGETARIAN

Aloo Gobi Served with peas, moong dhal and rice.

Mixed Vegetable Curry Served with masoor dhal and rice.

Chick Pea Daal Served with toor dhal and rice.

















# CARIBBEAN

**Brown Stew Chicken** Served with rice and peas.

Curried Mutton Served with rice.

Afro Fried Hake Served with rice.

Jerk Chicken Served with rice and peas.

### VEGAN

For more hot vegan options, please check our Main Menu.

## GF V V

Spicy Bean Casserole Mixed beans and peppers in a spicy tomato sauce, with potato wedges, broccoli, peas and sweetcorn.

#### Provençale Vegetable Bake

Courgette, haricot beans and peppers in tomato sauce topped with sauté potatoes, with green beans, peas and broccoli.

#### Butternut Squash & Butterbean Stew GVV

Potato, peas, butter beans, butternut squash in a tomato & rosemary sauce.

#### Sweet Potato & Bean Chilli

Sweet potato, red kidney beans and haricot beans in a mild tomato and chilli sauce, served with white rice seasoned with coriander.



**Jacket Potato** Served with sunflower spread plus one choice of the below.

**Baked Beans** 

Mixed Beans (cold)



Rainbow Chickpea Salad

# DESSERTS

Desserts are served from the main menu, please ask your ward host/hostess for the Chef's Hot Dessert of the day, or a selection of chilled desserts

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Vegetarian (V) Vegan GF Gluten Free (Certified Halal

