

Menu items are free from gluten, soya, milk, fish, peanuts, nuts, sesame seeds, egg, celery, mustard, molluscs, lupins and sulphites.

Breakfast

Orange juice **v**v

Gluten free white roll vo

Margarine V VIII

Honey **v**

Jam EC V VG

Marmalade E V VG

Gluten free corn flakes voc

Soya milk (contains soya) ♥ ▼

Mango and passion fruit coconut yogurt 🚾 🗸 🚾

Mandarin in juice fruit pot ECHV VG

Peach and pear in juice fruit pot E H V VG

Banana ECH V VG

Beverages

Soya milk (contains soya) **▽** ▽

Oat milk VV

Almond milk VV

Coconut milk www



Appetisers

Orange juice **v**v

Tomato soup **w**

+ Gluten free white roll v

Served with margarine v v

Mains

Provençal vegetable bake H V VG

Spicy bean casserole HVV

Butterbean and cauliflower curry © V V

Roast chicken in gravy HV VG

Chicken, bacon and thyme hotpot **II V V**

Sweet and sour chicken **III**

Pork in gravy

Lamb tagine

Steak and mushroom casserole

Roast beef in gravy H

Chilli con carne

Cottage pie 📧

Desserts

Coconut yogurt www

Banana 🚾 🗷 🔽 🚾

Intense berry dried fruit mix bag vo

Snacks

Gluten free white roll vo

Margarine 🛛 🚾

Honey **v**

Jam EC V VG

Marmalade 🚾 🗸 🚾

Intense berry dried fruit mix bag vo

Seabrook sea salted crisps vv

Coconut yogurt E V VG

Banana ECH V VG

Easy peel orange HVW

Red apple HV

Conference pear H V VG





E HIGH ENERGY

V VEGETARIAN

VG VEGAN

