



MULTI-CULTURAL & VEGAN MENU

Available for Lunch and Supper  Indicates spicy meal. All dishes suitable for a Halal diet

MAIN COURSES



HALAL

Beef Curry

Served with tarka dhal and rice.

Keema & Peas

Served with vegetable masala.

Chicken Biryani

Served with moong dhal and vegetable masala.

Chicken Tikka Masala Channa

Served with rice.

Fish Masala

Served with masoor dhal and rice.



ASIAN VEGETARIAN

Aloo Gobi

Served with peas, moong dhal and rice.



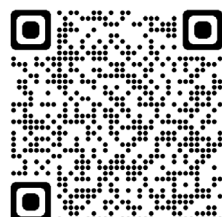
Mixed Vegetable Curry

Served with masoor dhal and rice.



Aloo Saag with Black Eye Bean

Served with toor dhal and rice.



NUTRITIONAL & ALLERGEN INFORMATION

Please scan this QR code
to access the full nutritional
and allergen information
for our menus.

AFRICAN & 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.

Butterbean & Cauliflower Curry (Allergy Aware)

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



Provençale Vegetable Bake (Allergy Aware)

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



Vegetable Casserole Level 6 (Allergy Aware)

Soft & bite sized vegetable casserole in
a tomato and herb 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 with Baked Beans

Served with sunflower spread



Avocado, Sweet Potato & Tomato Salad



Humous & Chickpea Sandwich on Malted Bread



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



Energy Dense



Easy to Chew



Healthier Choice



Vegetarian



Vegan



Gluten Free

