

HALL MENU FOR WEEK 8 TRINITY 2019

LUNCH

MONDAY

Chicken Riesling
(Contain- Milk, Sulphates)

*(Vegan) Spiced Vegetable Casserole
with Nachos Crumb*
(Contain- Milk, Gluten, Celery)

Halal

Chicken Riesling
(Contain- Milk, Sulphates)

TUESDAY

Whiting with Prawns, Peas and Green
Curry Sauce Cream
(Contain- Milk, Crustaceans, Fish, Coconut)

(V) Vegetable Pasta Bake with Ricotta
(Contain- Milk, Gluten, Egg)

Vegan Vegetable Pasta Bake

WEDNESDAY

Turkey Scallop with Tomato, Cumin
and Coriander Sauce
(Contain- Milk, Gluten, Egg)

*(V) Mediterranean Vegetable and
Cheese Wellington*
(Contain- Milk, Gluten, Egg)

Vegan Mediterranean Vegetable and Cheese Wellington

Halal Turkey Scallop with Tomato, Cumin

THURSDAY

Lemon Chicken with Sweet Potato and
Spinach
(Contain- Milk, Sulphates)

(Vegan)
Spiced Stuffed Sweet Potato
(Allergens-Nuts, Celery)

Halal

Lemon Chicken with Sweet Potato and Spinach

FRIDAY

Herb-coated Bream with Spring Onion and
Ginger Sauce
(Allergens- Milk, Soybeans)

(Vegan)
Mexican Vegetable Chili
(Contain- Soybeans, Celery)

SATURDAY

Leavers Lunch

SUNDAY

Roast Leg of Pork or Chicken with
Stuffing and Apple Sauce
(Contain- Milk, Gluten, Egg, Pork)

(V) Creamed Vegetable Pie
(Contain- Milk, Gluten, Egg)

Apple and Peach Crumble
(Contain- Milk, Gluten, Egg)

Vegan

Vegetable Pie
Apple and Peach Oat CrumblePie

Halal

Roast Chicken with Stuffing and Apple Sauce

DINNER

Meat Free Monday

Mushroom and Fennel Soup with
Caraway Rye Bread
(Contain- Celery)

Grilled Courgettes, Pinenuts and Herb
Tart with Quinoa, Olive and Tomato
Fruit Salad with Sorbet

Plaice Goujons with Caesar Salad
(Contain- Milk, Gluten, Egg)

Chicken Enchiladas
(Contain- Milk, Gluten, Celery, Mustard, Sesame)

Profiteroles with Hot Chocolate
(Contain- Milk, Gluten, Egg)

Chinese

Spring Rolls with Plum Sauce
(Contain- Gluten, Soybeans)

Roast Pork with Szechuan Pepper,
Ginger and Soy Glaze
(Contain- Soybeans, Nuts, Celery, Sesame)

Fried Fragrant Bananas
(Contain- Milk, Gluten)

Garlic Mushrooms
(Contain- Milk, Celery)

Barbequed Beef
(Contain- Soybeans, Celery, Mustard, Sesame)

Toffee Lumpy Bumpy Pie
(Contain- Milk, Gluten, Egg, Nuts)

Thai

Clear Sweetcorn, Chilli and Mushroom
Soup
(Contain- Celery, Sesame)

Thai Red Chicken Curry
(Contain- Peanuts, Soybeans, Nuts, Celery, Mustard, Sesame)

Strawberries and cream
(Contain- Milk)

Chilled Honeydew Melon
Chicken Kebab with Spiced Tomato
Sauce

Honeycomb Cheesecake
(Contain- Milk, Gluten, Egg)

DIETS

Vegan

Grilled Courgette, Pinenut and Herb
Tart Quinoa, Olive and Tomato Salad

Vegan

Homus Salad
Baked Aubergine with Pumpkin and Spring
Onion Tofu Cream
Ice Cream with Chocolate Sauce.

Halal

Chicken Enchiladas

Vegan

Vegetable Dimpling with Vegetable Both
and Noodles
Fried Fragrant Bananas

Halal

Roast Lamb with Szechuan Pepper, Ginger
and Soy Glaze

Vegetarian

Sweet Potato, Pepper and
Mozzarella Galette

Vegan

Sweet Potato, Pepper and Vegan Mozzarella
Galette

Baked Caramel Apples with Dates

Halal

BBQ Chicken

Vegan

Vegetable and Tofu Chow Mein
(Contain- Soybeans, Celery, Sesame)
Strawberries and Soy Ice Cream

Halal

Thai Red Chicken Curry

Vegetarian

Sweetcorn and Spinach Pancakes
(Contain- Milk, Gluten, Egg)

Vegan

Sweetcorn and Spinach Pancakes
Citrus Cheesecake

Halal

Chicken Enchiladas

**At Dinner Fruit Juice May Be Taken
As an Alternative Starter and Fresh
Fruit As An Alternative Dessert**

*Please bring your dietary needs to the
attention of a member of serving staff*

