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	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN Option 1	Orecchiette alla Diavola, Tomato & Olives <i>*Gluten</i>	Roasted Chicken Thigh, Romesco sauce 	Vegetables Bolognese Sauce, Spaghetti Pasta <i>*Gluten, Dairy</i>	Pulled Brisket Ragù with Mafaldine Pasta <i>*Gluten, Celery</i> 	Salmon fishcake, Tarragon Mayo <i>*Fish, Eggs, Gluten</i> 
MAIN Option 2 (vegetarian)	Orecchiette, Tallarin verde pesto, Feta <i>*Gluten, Milk</i> 	Cheese & Lentils Loaf <i>*Milk, Gluten, Eggs</i>	Sicilian Parmigiana <i>*Milk</i>	Spinach, Broccoli & Feta Tart <i>*Gluten, Milk</i> 	Hummus Fritters <i>*Dairy, Gluten</i>
To Accompany	Cucumber, Fennel & Dill Salad 	Asian Coleslaw 	Potatoes Dauphinoise <i>*Milk</i>	Beetroot Panzanella, croutons <i>*Gluten, Milk, Sulphite</i>	Greek Orzo Salad 
Bread	Freshly Baked Bread <i>*Gluten</i> 	Freshly baked Bread <i>*Gluten</i> 	Freshly Baked Bread Bread <i>*Gluten</i> 	Freshly Baked Bread <i>*Gluten</i> 	Freshly Baked Bread <i>*Gluten</i> 
Vegetables	Roasted Broccoli Florets 	Sautee' Spring Green 	Kale – Orange Salad <i>*Sulphite</i> 	Roasted Chantenay Carrots, dill 	Potatoes, wedges, herbs 
On the Table	Hummus + Crudites	Hummus + Crudites	Hummus + Crudites	Hummus + Crudites	Hummus + Crudites
Dessert	Winter Fruits, Crumble <i>*Gluten</i> 	Lemon Drizzle, Poppy seeds <i>*Gluten, Eggs, Milk</i> 	Winter Fruits, Crumble <i>*Gluten</i> 	Toffee Apple Cake <i>*Gluten, Eggs, Milk</i> 	Winter Fruits, Crumble <i>*Gluten</i> 

* Allergens are in italics and marked with an asterix

