OUR

DELICIOUS MENU



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Sausages

Baked Beans (ve)

Quorn[™] Vegan Cumberland (ve)

Hash Browns (ve)

Fresh Mushrooms (ve)

Bacon

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Sausages

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Baked Beans (ve)

Quorn[™] Vegan Cumberland (ve)

Hash Browns (ve)

Fresh Mushrooms (ve)

Available every day: porridge with toppers* selection of cereals and Kelloggs™ granola (ve), assorted yoghurts (v), white or brown toast (ve) & jam (v)

Pepperoni Pizza

Margherita Pizza (v)

Plant-based Margherita Pizza (ve)

Served with: Skinny Fries (ve)

Jacket Potato (ve)

Served with your choice of: Grated Mild Cheddar (v), Baked Beans (ve) or Tuna Mayo

Homemade Chilli Non Carne (ve)

Served with: White Rice (ve)

Battered Chicken Chunks

Vegetable Nuggets (ve)

Served with: Potato Wedges (ve),

Peas (ve), Sweetcorn (ve), Sweet

Chilli Sauce (ve)

Homemade Beef Bolognese

Homemade Vegetable Ratatouille (ve)

Served with: Penne Pasta (ve), Garlic Bread (v), Grated mild cheddar (v)

Fish & Chips

Quorn[™] Fishless Fingers

(ve)

Jumbo Sausage

Served with: Skinny Fries (ve), Garden Peas (ve)

Jacket Potato (ve)

Served with your choice of: Grated Mild Cheddar (v), Baked Beans (ve) or Tuna Mayo

Homemade Chilli Non Carne (ve)

Served with: White Rice (ve)

Roast Beef

Meatless farm[™] Plantbased Chicken Breast

(ve)

Served with: Roast Potatoes (ve), Yorkshire Pudding (v), Fresh Broccoli (ve), Baby Carrots (ve), Gravy (ve)

Nothing you fancy? Filled rolls - ham, tuna mayo, cheese (v) or chicken and homemade soup (ve) with bread roll (v) available each day

Chicken Katsu Curry

Homemade Beef Lasagne

Vegetable Lasagne (ve)

Sides: Garlic Bread (v), Rice (ve), Garden Peas (ve), Fresh Broccoli (ve)

Homebaked Iced Sponge Cake (v)

Fish Fingers

Hunters Chicken

Shepherdless Pie (ve)

Sides: Round Chips(ve), Baby Carrots (ve), Whole Green Beans (ve)

Chocolate Muffin (v)

Baked Cheesy Meatballs

Vegetable Curry (ve)

Chicken Curry

Sides: Rice (ve), Penne Pasta (ve), Mixed Vegetables (ve)

Jam Doughnuts (v)

PGL's Sausage Pasta Bake

Chicken Kiev**

Homemade Sausage & Bean Casserole (ve)

Sides: Mashed Potato (v), Fresh Broccoli (ve), Baby Carrots (ve)

Homebaked Chocolate

Sponge (v) & Chocolate

Custard (v)

Beef Burger

Homemade Mac 'n' Cheese (v)

Meatless Farm[™] Plant Based Burger (ve)

Sides: Curly Fries (ve), Sweetcorn (ve), Whole Green Beans (ve)

Homemade Apple Crumble (ve) & Vanilla Custard (v)

Battered Chicken Chunks

Homemade Beef Lasagne

Vegetable Lasagne (ve)

Sides: Garlic Bread (v), BBQ Sauce (ve), Skinny fries (v), Mixed Vegetables (ve)

Chocolate Muffin (ve)

Fish Fingers

PGL's Sausage Pasta Bake

Shepherdless Pie (ve)

Sides: Cheesy Garlic Potato (v), Baby Potato (ve), Sweetcorn (ve), Whole Green Beans (ve)

Chocolate Cookies (v)

Nothing you fancy? Penne pasta (ve) with tomato sauce (ve) and grated cheese (v) available each day

Available daily

Unlimited salad bar:

A combination of plain salad items, alongside a wide variety of composite vegan and meat salads are available at lunch and dinner.

Fresh fruit:

A variety of fresh fruit is available at all meals.

Allergy information

ASK ABOUT

ALLERGENS

If you or a member of your group has a food allergy, please let us know pre-arrival. Please speak to the Catering Management Team in Centre, where more information is needed prior to choosing your meal.

WE ARE HAPPY TO HELP Not all ingredients are included in the menu descriptions, please ask for more information.

Ingredients can occasionally be substituted or changed at short notice – always review the allergy information available from the Catering Management Team each service, where detailed information on the fourteen legal allergens is available on the allergen matrix, and in part, the allergen board.

We use a wide range of ingredients within the dishes we prepare and as such, we cannot guarantee the total absence of allergens. Where known in advance, we can prepare a plated meal, taking all reasonable steps to reduce the likelihood of cross contact.

About our food

All our whole eggs are Free Range.

All our products are free from Genetically Modified ingredients.

All our fish, fish products and seafood are MSC certified,

with the exception of canned tuna, which is from a

All our products do not list tree nuts or peanuts as

sustainable source and dolphin safe. Although every care has been taken; some small bones may remain in our fish, sausage and chicken dishes & salads, some shell pieces may remain on our eggs, and

Where used, our ham is reformed from selected cuts of pork with added water

some olive stones may remain in our salads.

* Small children can choke on seeds

** Chopped and shaped chicken.