

AUTUMN MENU

WEEK 1
WEEK 2

MON

TUES

WED

THURS

FRI

MAIN

BBQ CHICKEN GYROS
WITH PITTA &
GARLIC YOGHURT
(MK, G/W)

MEAT FEAST PIZZA
WITH HOMEMADE
POTATO WEDGES &
CHEF'S SALAD
(CE*, E*, MK, MU*,
SO*, G/W)

TANDOORI CHICKEN
LEG WITH BOMBAY
ALOO POTATOES
(MK, SU, G/B*, O*,
R*, W*)

BEEF PASTA AL
FORNO WITH
TOMATO & HERB
SAUCE & CHEF'S
SALAD
(CE, E*, MK, G/W)

FISH & CHIPS
WITH GARDEN
PEAS
(F, G/B*, W)

ROOTS & SHOOT

FALAFEL BALLS WITH
LEBANESE RICE &
GARLIC YOGHURT
(MK)

VEGGIE SUPREME
PIZZA WITH
HOMEMADE WEDGES
& CHEF'S SALAD
(MK, G/W)

VEGETABLE
CHICKPEA TIKKA
KEBAB WITH GARLIC
NAAN & BOMBAY
ALOO POTATOES
(G,B*, O*, R*, W)
V

SUPER GREEN PESTO
VEGETABLE RAGU
WITH WHOLEMEAL
PENNE & CHEF'S
SALAD
(MK, G/W)

MARGHERITA
PIZZA WITH CHIPS
& HOUSE SALAD
(MK, G/W)

PASTA POPINA

TOMATO & BASIL
PASTA
(G/W)
V

CREAMY MUSHROOM
& PEA SPAGHETTI
(CE, E, MK, G/W)

MAC & CHEESE
(MK, G/W)

CHERRY TOMATO &
SPINACH PASTA
(CE, G/W)
V

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
V

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD

SUMMER CRUMBLE
SLICE
(E, G/B*, O, W)

LEMON &
COURGETTE CAKE
(E, MK, G/W)

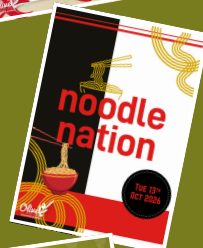
CARAMELISED APPLE
SPONGE WITH
CUSTARD
(E, MK, SO*, G/W)

CHOCOLATE &
ORANGE MARBLE
CAKE
(E, MK, SO*, G/W)

BANANA BREAD
(E, MK, SO*, G/W)

MEAL
DEAL

Theme
Days



ALLERGENS KEY:

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SE = SESAME
SO = SOYA
SU = SULPHUR DIOXIDE

* = MAY CONTAIN

Go
Vegan

Olive
dining
food with passion

AUTUMN MENU

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MAIN

SWEET CHILLI
CHICKEN WINGS
WITH COCONUT
RICE & CHARRED
CORN

LEBANESE SPICED
CHICKEN WITH
BATATA HARRA &
TANGY TOMATO
SAUCE
(G/B*, O*, R*, W*)

PHILLY CHEESE
STEAK MAC &
CHEESE WITH GARLIC
BREAD & CHEF'S
SALAD
(MK, SO*, G/W)

BUTCHER'S SAUSAGE
WITH MASHED
POTATO, SEASONAL
VEGETABLES &
GRAVY
(MK, SU, G/W)

FULLY LOADED
CHEESY BEEF
BURGER WITH RED
ONION, TOMATO &
CHIPS
(MK, SE*, SO, SU,
G/W)

ROOTS & SHOOTS

PIRI PIRI QUORN &
VEGGIES WITH
COCONUT RICE &
CHARRED CORN
(CE, E, MU*, SO*, G/B,
O*, R*, W*)

ROASTED
VEGETABLES, BEANS &
CHICKPEAS WITH
BATATA HARRA &
TANGY TOMATO SAUCE
(CE, G/B*, O*, R*, W*)
TV

PHILLY ROASTED
SQUASH MAC &
CHEESE WITH GARLIC
BREAD & CHEF'S
SALAD
(MK, SO*, G/W)

CHEDDAR TOPPED
VEGGIE HOT POT
WITH SEASONAL
VEGETABLES
(CE, MK, G/W)

VEGGIE SUPREME
PIZZA WITH CHIPS
& HOUSE SALAD
(MK, G/W)

PASTA POPINA

MAC & CHEESE
(MK, G/W)

MEXICAN STREET
CORN PASTA BAKE
(MK, G/W)

TOMATO & BASIL
PASTA
(G/W)

THREE CHEESE
PASTA
(MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
TV

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD

STICKY TOFFEE
PUDDING
(E, MK, SO*, G/W)

CARROT CAKE
(E, MK, G/B*, O*, W)

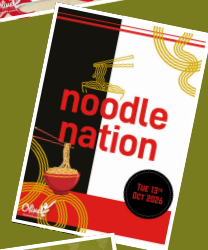
JAM & COCONUT
SPONGE WITH
CUSTARD
(E, MK, SO*, SU, G/W)

VANILLA
SHORTBREAD
(G/W)

CHOCOLATE SPONGE
WITH CHOCOLATE
SAUCE
(E, MK, SO*, G/W)

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