

# Spring Menu 1

Two Course Main Meal £2.25

To be served week beginning: 1st Jan, 28th Jan, 4th March, 1st April

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Main Course</b>	<b>Pork &amp; Leek Sausages</b> with mash & onion gravy (1,7,9)	<b>Tuna &amp; Sweetcorn Pasta Bake</b> (1, 9,11)	<b>Roast Loin of Pork</b> with homemade apple sauce	<b>Chilli Con Carne</b> With vegetable rice and a side of tortillas	<b>Traditional Fish and Chips</b> (1,4,7,9)
<b>Vegetarian</b>	<b>Vegetable Sausages</b> Served with bubble & squeak (1,7,9)	<b>Spanish Omelette</b> (7)	<b>Vegetable Quiche</b> (1,7,9)	<b>Veggie Balti Burrito</b> (8)	<b>Mac 'n' Cheese</b> (1,9)
<b>Vegetables</b>	<b>Peas</b>  <b>Carrots</b>	<b>Chef's Salad</b>	<b>Broccoli</b>  <b>Mixed Vegetables</b>	<b>Sweet Corn</b> <b>Homemade salsa</b> <b>salad</b>	<b>Peas or Baked Beans</b>
<b>Dessert</b>	<b>Fresh Fruit</b>	<b>Fresh Fruit</b>	<b>Apple Flapjack</b>	<b>Fresh Fruit</b>	<b>Treat of the Week!</b> (please ask about allergens present)

Allergens: 1 (Cereals/Gluten), 2 (Crustaceans), 3 (Molluscs), 4 (Fish), 5 (Peanuts), 6 (Nuts), 7 (Eggs), 8 (Soya Beans), 9 (Milk), 10 (Celery), 11 (Mustard), 12 (Lupin), 13 (Sesame), 14 (Sulphur Dioxide) - Speak to the Catering Manager for specific allergen queries

# All Hallows Canteen

# Spring Menu 2

Two Course Main Meal £2.25

To be served week beginning: 7th Jan, 4th February, 11th March

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	<b>Spaghetti Bolognese</b>  with garlic bread (1,9)	<b>Sweet &amp; Sour Pork</b>  with egg fried rice (7,8)	<b>Roast Gammon</b>	<b>Beef Lasagne</b>  (1,7,10)	<b>Traditional Fish and Chips</b> (1,4,7,9)
Vegetarian	<b>Roasted Stuffed Peppers</b>	<b>Goan Quorn Curry</b>  Served with wholegrain rice	<b>Vegetable Pie</b> Infused with Indian spices (1,9)	<b>Roasted Vegetable Sauce</b> Served over a bed of tagliatelle	<b>Spiced Roasted Vegetable Naan Slider</b> (1,7,8)
Vegetables	<b>Sweetcorn and pepper mix</b>	<b>Stir fry vegetables</b>  Peas	<b>Savoy Cabbage</b>  Farmhouse Vegetables	<b>Delicious chef's salad</b>	<b>Peas or Baked Beans</b>
Dessert	<b>Fresh Fruit</b>	<b>Fresh Fruit</b>	<b>Pear Sponge and Custard</b>	<b>Fresh Fruit</b>	<b>Treat of the Week!</b> (please ask about allergens present)

Allergens: 1 (Cereals/Gluten), 2 (Crustaceans), 3 (Molluscs), 4 (Fish), 5 (Peanuts), 6 (Nuts), 7 (Eggs), 8 (Soya Beans), 9 (Milk), 10 (Celery), 11 (Mustard), 12 (Lupin), 13 (Sesame), 14 (Sulphur Dioxide) - Speak to the Catering Manager for specific allergen queries

# All Hallows Canteen

# Spring Menu 3

Two Course Main Meal £2.25

To be served week beginning: 14th January, 11th February, 18th March

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	<b>Chicken Korma</b> with wholegrain rice and mini poppadums (9)	<b>Beef Stew and Dumplings</b> (1,9)	<b>Roast Turkey</b> Served with thyme roast potatoes	<b>Meatballs cooked in a rich rustic tomato sauce</b> served with noodles (1)	<b>Traditional Fish and Chips</b> (1,4,7,9)
Vegetarian	<b>Sagg Aloo</b> (spicy spinach and potato)	<b>Vegetable Balti</b> with garlic & coriander naan bread (1,7)	<b>Tuna Crunch filled Jacket Potato</b> (7)	<b>Rosemary &amp; red onion sausages</b> With creamy potatoes & onion gravy (1)	<b>Chickpea and Spinach Curry</b>
Vegetables	<b>Spiced Cauliflower Carrots</b>	<b>Mixed Vegetables</b>	<b>Peas Carrot &amp; Sweetcorn Mix</b>	<b>Mixed Green salad Savoury cabbage</b>	<b>Peas or Baked Beans</b>
Dessert	<b>Fresh Fruit</b>	<b>Fresh Fruit</b>	<b>Lemon Sponge with custard</b> (1,7)	<b>Fresh Fruit</b>	<b>Treat of the Week!</b>  (please ask about allergens present)

Allergens: 1 (Cereals/Gluten), 2 (Crustaceans), 3 (Molluscs), 4 (Fish), 5 (Peanuts), 6 (Nuts), 7 (Eggs), 8 (Soya Beans), 9 (Milk), 10 (Celery),  
11 (Mustard), 12 (Lupin), 13 (Sesame), 14 (Sulphur Dioxide) - Speak to the Catering Manager for specific allergen queries

# All Hallows Canteen

# Spring Menu 4

Two Course Main Meal £2.25

To be served week beginning: 21st Jan, 25th Feb, 25th March

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	<b>Hunters Chicken</b> with new potatoes in chive butter (8,9)	<b>Homemade Beef Burger</b> Served in a multigrain bap topped with home-made salsa (1, 7)	<b>Roast Beef and Yorkshire Pudding</b> (1,7,9)	<b>Chinese Chicken stir fry</b> Served with rice (8)	<b>Traditional Fish and Chips</b> (1,4,7,9)
Vegetarian	<b>Pesto Cream Sauce</b> Served over a bed of tagliatelle (9)	<b>Veggie Club Sandwich</b> Served with homemade spicy wedges (1, 9)	<b>Tomato, broccoli &amp; cheese pastry</b> (1,7,9)	<b>Quorn Stir Fry</b> Served with egg noodles	<b>Veggie Burger</b> Served in a brioche bun with relish (1,7,9)
Vegetables	<b>Peas</b> <b>Sweetcorn</b>	<b>Tomato &amp; Rocket Salad</b> <b>Homemade coleslaw</b>	<b>Broccoli</b> <b>Carrots</b>	<b>Oriental Vegetables</b>	<b>Peas or Baked Beans</b>
Dessert	<b>Fresh Fruit</b>	<b>Fresh Fruit</b>	<b>Carrot Cake with Orange Frosting</b>	<b>Fresh Fruit</b>	<b>Treat of the Week!</b> (please ask about allergens present)

Allergens: 1 (Cereals/Gluten), 2 (Crustaceans), 3 (Molluscs), 4 (Fish), 5 (Peanuts), 6 (Nuts), 7 (Eggs), 8 (Soya Beans), 9 (Milk), 10 (Celery), 11 (Mustard), 12 (Lupin), 13 (Sesame), 14 (Sulphur Dioxide) - Speak to the Catering Manager for specific allergen queries

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