



6 SOFT & BITE-SIZED

Main courses

Vegetable Curry **↑ GF V VG**

Served with bombay potatoes and curried spinach.

Vegetable Bake **↑ V VG**

Topped with fried potato.
Served with cauliflower in an alternative cheese sauce.

Cheese & Onion Pie **↑ V LP**

Topped with mashed potato. Served with mashed broccoli, carrots and swede.

Vegetable & Lentil Casserole **↑ V LP**

Served with mashed potato carrots and parsnip.

Fish Pie **↑ GF LP**

Topped with mashed potato and served with carrots.

Beef Hotpot **↑ GF LP**

Topped with fried potato. Served with spinach in a cheese sauce.

Cottage Pie **GF LP**

Served with carrots and mashed swede.

Sausages in Rich Onion Gravy **LP**

Served with cheesy mashed potato and honeyed carrots.

Ham in Parsley Sauce **GF LP**

Served with buttery mashed potato, diced carrots and swede.

Creamy Chicken Pie **♥ GF LP**

Served with carrots, swede and mashed broccoli.

Chicken in Gravy **GF LP**

Served with fried potatoes diced carrots and broccoli and cauliflower in a cheese sauce.

Hot desserts

Lemon Sponge **V LP**

Sticky Toffee Pudding & Custard **↑ V LP**

Bakewell Sponge **↑ V LP**

Cold desserts

Thick & Creamy Yoghurt **GF V LP**

Apple Puree Pot **♥ GF V VG**

Vanilla Dessert **♥ GF V**

Further information regarding nutritional content and food allergens is available upon request; please ask your Catering Team.

Menu codes

↑ Higher Energy

♥ Healthier Eating

GF Gluten Free

V Vegetarian

VG Vegan

LP Low Potassium

