

LUNCH MENU



THORNTON

WEEK ONE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP OF THE DAY	Root vegetable and thyme	Squash coconut and chilli	Leek and potato	Curried vegetable	Broccoli and spinach	Pea and mint	Tomato and basil
HOT COUNTER	Marinated roasted chicken thighs	British beef cottage pie topped with rustic mash	Katsu breaded chicken	Carved roasted gammon, marmalade glaze	Battered pollock fish	Chilli con carne	Roast Chicken
VEGETARIAN	Butternut squash wedges and butter bean fritter	Pea protein and lentil cottage pie topped with rustic mash	Tofu katsu	Roasted cauliflower cheese	Tempura battered tofu	Lentil and mixed bean chilli	Spinach and feta filo tart
SIDES	Buttered new potatoes, sauteed cabbage and kale, chasseur sauce	Peas, carrots and leeks	green beans with chilli and garlic, steamed fragrant rice, katsu sauce, kimchi slaw	new potatoes, carrots, broccoli	Fries, crushed garden peas, homemade tartare sauce	Nacho, pico de gallo, sour cream, guacamole	Roast potatoes, vegetable medley
BAKED POTATOES	Selection of baked, Sweet potatoes and squash	Selection of baked, Sweet potatoes and squash	Selection of baked, Sweet potatoes and squash	Selection of baked, Sweet potatoes and squash	Selection of baked, Sweet potatoes and squash	Selection of baked, Sweet potatoes and squash	Selection of baked, Sweet potatoes and squash
PASTA BAR	Tomato or Cheese sauce	Spinach and ricotta	Creamy mushroom or carbonara	Pesto or beef ragu	Tomato or Cheese sauce	Mac & Cheese	Arrabiata
SALAD	Chef's Prepared Daily						
DAILY DESSERT	Carrot cake	Brownie	Mango Cheesecake	Apple Crumble and Custard	Tropical-pineapple lime and courgette cake	Churros	Coconut and cardamom sponge Fruit salad and jelly
	Selection of whole and cut fruit, Jelly Pots						



For allergen & nutritional information, please speak to a member of the team.



Crustaceans



Eggs



Tree Nuts



Mustard



Celery



Soybeans



Sesame Seeds



Milk



Fish



Peanuts



Lupin



Gluten



Sulphur Dioxide



Molluscs