

### Saturday

#### Mains

Lamb & Rosemary Hot Pot

  Allergens: Soya

Thai Green Chicken Curry

 Allergens: Milk

Allotment Cottage Pie

*Mushroom, root vegetables, leeks, rosemary  
and lentils topped with creamy mash*

  Allergens: Milk

Roasted Butternut Squash

*With chilli, tomato and bean stew*

    Allergens: Sulphites, Soya

#### Sides

Braised Rice

Steamed seasonal vegetables with garden herbs

Tomato, cucumber, grated carrot & red onion salad with  
toasted pumpkin seeds, French dressing

  Allergens: Mustards

### Sunday

#### Mains

Slow Cooked English Beef & Mushrooms

*With root vegetables*

  Allergens: Soya

Chicken Chasseur

*With mushrooms, pearl onions, tarragon sauce*

  Allergens: Soya

Fabulous Moussaka

*Smokey aubergine, porcini mushroom and  
sweet tomato with a creamy feta sauce*

  Allergens: Milk, Soya

Cauliflower, potato, chickpea & spinach curry

  Allergens: Soya





#### Sides

Braised Rice

Honey roast carrot, swede and parsnips

Tomato, cucumber, grated carrot and red onion salad with  
toasted pumpkin seeds, French dressing

  Allergens: Mustards

 suitable for vegetarians  
 suitable for vegans  
 gluten free  
 dairy free

All meats are halal, any specific  
dietaries where advised, will be  
catered for separately.