

Week  
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# Vegetarian Menu



**Monday 19<sup>th</sup> April & 10<sup>th</sup> May**

**Vegetarian Sausages with Cheesy Chive Baked Mash with Baked Beans**

*Allergens: Wheat, Sulphites, Soya*

**King's Cookies**

*Allergens: Wheat, Milk, Egg, Soya*



**Tuesday 20<sup>th</sup> April & 11<sup>th</sup> May**

**Feta & Spinach Puff Pastry Tartlet with Parsley Butter Potatoes & Green Beans**

*Allergens: Wheat, Egg, Milk*

**Iced Lemon Sponge**

*Allergens: Wheat, Egg*



**Wednesday 21<sup>st</sup> April & 12<sup>th</sup> May**

**Broccoli & Cauliflower Cheese Bake with Roast Potatoes, Peas & Carrots**

*Allergens: N/A*

*Allergens: Chicken Gravy, Wheat, Milk, Soya*

**Chocolate Rice Krispies**

*Allergens: Wheat, Milk, Soya*



**Thursday 22<sup>nd</sup> April & 13<sup>th</sup> May**

**Butternut Squash & Chickpea Balti and Steamed Rice with Naan Bread**

*Allergens: Curry: May contain Mustard, Nuts & Peanuts*

*Allergens: Naan: Wheat, Milk*

**Cup Cakes with Butter Icing**

*Allergens: Wheat, Egg, Milk*



**Friday 23<sup>rd</sup> April & 14<sup>th</sup> May**

**Vegan Sausage Roll with Chips, Peas or Heinz Baked Beans**

*Allergens: Wheat, Egg,*

**Chocolate Brownie**

*Allergens: Wheat, Milk, Soya, Egg*



King's Catering Department pride themselves on making home made dishes using fresh local produce

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