

Week  
2

# Vegetarian Menu



Monday 26<sup>th</sup> April & 17<sup>th</sup> May

Vegetarian Bolognese Pasta Bake with Garlic Bread & Mixed Salad

Allergens:  
Allergens: Garlic Bread: Wheat, Milk

Homemade Chocolate Brownie

Allergens: Wheat, Milk, Egg, Soya

Tuesday 27<sup>th</sup> April & 18<sup>th</sup> May

Mushroom & Potato Puff Pastry Pie with New Potatoes, Garden Peas & Cauliflower

Allergens: Wheat, Milk, Egg

100's & 1000's Sponge Cake

Allergens: Egg, Wheat

Wednesday 28<sup>th</sup> April & 19<sup>th</sup> May

Potato & Courgette Gratin with Roast Potatoes, Broccoli & Cauliflower

Allergens: Wheat, Milk

Millionaire Shortbread

Allergens: Wheat, Milk, Soya

Thursday 29<sup>th</sup> April & 20<sup>th</sup> May

Chinese Vegetable Curry with Rice & Prawn Crackers\* Allergens: Curry Sauce contains **Wheat**, **Soya**, **Celery** Prawn Crackers contain **Crustaceans**

Biscoff Traybake with Butter Icing

Allergens: Wheat, Egg, Milk

Friday 30<sup>th</sup> April & 21<sup>st</sup> May

Cheese & Onion Roll with Chips, Peas or Heinz Baked Beans

Allergens: Wheat, Milk, Egg

Homemade King's Cookies

Allergens: Wheat, Milk, Eggs, Soya



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

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