

Week  
3

# Evening Menu



**Monday 3<sup>rd</sup> May (Bank Holiday) & 24<sup>th</sup> May**  
**Breaded Chicken with Potato Lyonnaise, Peas & Sweetcorn**

*Allergens: Wheat, Egg, Milk*

**Syrup Sponge with Custard**

*Allergens: Wheat, Egg, Milk*

**Tuesday 4<sup>th</sup> May & 25<sup>th</sup> May**

**Triyaki Salmon with Vegetable Stir Fry & Egg Noodles**

*Allergens: Egg, Wheat, Soy*

**Lemon Cheesecake**

*Allergens: Wheat, Milk*

**Wednesday 5<sup>th</sup> May & 26<sup>th</sup> May**

**Pork Sausages with Giant Yorkshire Pudding, Mashed Potato, Peas and Onion Gravy**

*Allergens: Pork, Wheat, Sulphur Dioxide, Milk, Egg, Barley, Soya*

**Doughnuts**

*Allergens: Wheat, Milk*

**Thursday 6<sup>th</sup> May & 27<sup>th</sup> May**

**Homemade Fish Cakes with Boiled Potatoes & Parsley Butter with Green Beans & Carrots**

*Allergens: Milk, Fish, Wheat, Crustaceans*

**Ice Cream**

*Allergens: Please Speak to a member of staff*

**Friday 7<sup>th</sup> May & 28<sup>th</sup> May**

**Shepherds Pie with Broccoli & Cauliflower**

*Allergens: Milk*

**Knickerbocker Glory**

*Allergens: Milk, Marshmallows (Contain Pork)*



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