

Week
3

Vegetarian Evening Menu



Monday 3rd May (Bank Holiday) & 24th May
Breaded Mozzarella Sticks with Potato Lyonnaise, Peas & Sweetcorn

Allergens: Wheat, Egg, Milk

Syrup Sponge with Custard

Allergens: Wheat, Egg, Milk



Tuesday 4th May & 25th May

Tiriyaki Halloumi with Vegetable Stir Fry & Egg Noodles

Allergens: Egg, Wheat, Soy

Lemon Cheesecake

Allergens: Wheat, Milk



Wednesday 5th May & 26th May

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

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

Doughnuts

Allergens: Wheat, Milk



Thursday 6th May & 27th May

Falafel Cakes with Boiled Potatoes & Parsley Butter, Green Beans & Carrots

Allergens: Milk, Wheat

Ice Cream

Allergens: Please Speak to a member of staff



Friday 7th May & 28th May

Lentil Shepherds Pie with Broccoli & Cauliflower

Allergens: Milk

Knickerbocker Glory

Allergens: Milk, Marshmallows (Contain Pork)



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