

Autumn Menu 1

Two Course Main Meal £2.35 To be served week beginning: 1st Sept 21st Sept 12th Oct 2nd Nov 23rd Nov

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Chicken a la King served with Rice 1,7,9	Quiche Lorraine 1,7,9	Roast Chicken with Sage and Onion Stuffing 1	Asian inspired Shepherds Pie 9,10,11	Fish and Chips served with Tartar Sauce 1,2,3,7,8,9,10,11
Vegetarian	Roasted Red Pepper & Onion Tart 1,9	Italian Bruschetta 1,9,11	Cheese, Potato & Leek Pie 1,9,11	Spinach, Chickpea & Sweet Potato Curry with Rice	Jumbo Quorn Hot Dog with Caramelized Onions 1,9,13
Vegetables	Mixed Vegetables	Roasted New Potatoes Chef's Salad	Fine Green Beans Diced Carrots & Sweet Corn	Baked Tomato Bombay Potatoes	Peas or Baked Beans
Dessert	Fresh Fruit	Fresh Fruit	Vanilla Cup Cake 1,7	Fresh Fruit	Chocolate Chip Cake 1,7,9

Allergens: 1 (Cereals/Gluten), 2 (Crustaceans), 3 (Molluscs), 4 (Fish), 5 (Peanuts), 6 (Nuts), 7 (Eggs), 8 (Soya Beans), 9 (Milk), 10 (Celery),

11 (Mustard), 12 (Lupin), 13 (Sesame), 14 (Sulphur Dioxide) - Speak to the Catering Manager for specific allergen queries

All Hallows Canteen

Autumn Menu 2

Two Course Main Meal £2.35 To be served week beginning: 7th Sept 28th Sept 19th Oct 9th Nov 30th Nov

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Meatball Marinara served with Tagliatelle 1	Cantonese Sweet & Sour Chicken with Rice 1,7,8,13	Roast Gammon served with Rosemary & Thyme Roasted Potatoes	Carbonara served with Spaghetti and Garlic Slice 1,9	Fish and Chips served with Tartar Sauce 1,2,3,7,8,9,10,11
Vegetarian	Jamaican Jerk Veggie Burger served in a Brioche Bun 1,13	Quorn jalfrezi served with Rice and Poppadum	Vegetarian Cottage Pie topped with Swede Mash 9	Spanish Quorn skewered Meatballs served with a Spicy Tomato Sauce	Vegetarian Tortilla Stack 1,9
Vegetables	Peas and Sweet Corn Coconut Coleslaw 7	Stir Fry Green Beans and Peppers	Broccoli Carrots	Mixed Salad	Peas or Baked Beans
Dessert	Fresh Fruit	Fresh Fruit	Cherry and Apple Cake 1,7	Fresh Fruit	Lemon Muffin or Jelly Pot 1,7

Allergens: 1 (Cereals/Gluten), 2 (Crustaceans), 3 (Molluscs), 4 (Fish), 5 (Peanuts), 6 (Nuts), 7 (Eggs), 8 (Soya Beans), 9 (Milk), 10 (Celery),

11 (Mustard), 12 (Lupin), 13 (Sesame), 14 (Sulphur Dioxide) – Speak to the Catering Manager for specific allergen queries

All Hallows Canteen

Autumn Menu 3

Two Course Main Meal £2.35 To be served week beginning: 14th Sept 5th Oct 16th Nov 7th Dec

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Mediterranean Chicken and Roasted Vegetable Pasta Bake 1,10	Chicken Enchiladas 1,9	Roast Loin of Pork served with Apple Sauce	Spaghetti Bolognaise 1	Fish and Chips served with Tartar Sauce 1,2,3,7,8,9,10,11
Vegetarian	Quorn & Red Pepper Stroganoff served with Wild Rice	Tagliatelle Neapolitan 1	Roasted Vegetable filled Yorkshire Pudding 1,7,9	Vegetable & Lentil Enchiladas 1,9	Katsu Cauliflower with Jasmine Rice 1
Vegetables	Sweet Corn	Mixed Salad Grated Carrot & Sultanas	Macedonia Vegetables	Chef's Salad	Peas or Baked Beans
Dessert	Fresh Fruit	Fresh Fruit	Lemon Drizzle Cake 1,7	Fresh Fruit	Ice Cream Pot 9

Allergens: 1 (Cereals/Gluten), 2 (Crustaceans), 3 (Molluscs), 4 (Fish), 5 (Peanuts), 6 (Nuts), 7 (Eggs), 8 (Soya Beans), 9 (Milk), 10 (Celery), 11 (Mustard), 12 (Lupin), 13 (Sesame), 14 (Sulphur Dioxide) - Speak to the Catering Manager for specific allergen queries

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