

Salads :

Moroccan spiced chickpea & Bulghar wheat (N1, N8)
Floury Apron Slaw (N3,N10, N11) GF
Pearl Barley and Mediterranean vegetable (N1)
Pesto pasta with homemade basil & walnut pesto (N1, N8)
Potato Salad (N3) GF
Pearl Barley with Roast beetroot & Feta (N1,N7)
Celery , Cranberry and Walnut (N3,N8,N9,N10) GF
Spiced sweet potato with red onion & chickpea GF
Chilli Butternut squash with cranberry & spinach GF
Carrot & Orange with sultanas and sesame seeds (N11)

Main Courses :

Thai Green Chicken curry (N1,N2,N4,N6,N10)
Thai Red Chicken curry (N1,N2,N4,N6,N10)
Chorizo, chicken & chickpea stew (N7)
Chicken & broccoli Bake (N1,N7,N10)
Beef Bourguignon (N6) GF
Beef Stroganoff (N6,N7,N10) GF
Chilli Con Carne (N6) GF
Shepard's Pie (N7,N10) GF
Beef Lasagna (N1,N6,N7,N9,N10)
Beef Stew (N6) GF
Fish Pie (N2,N4,N7,N9,N10)
Quiche Lorraine (N1,N3,N7)
Vegetarian Quiche (N1,N3,N7)

Our outside catering menu contains the following allergens :

*wheat, oats, eggs, milk, almonds, walnuts, hazelnuts, peanuts, sesame seeds,
celery, mustard,
fish, crustaceans, soybeans*