

# Menu



working in partnership

## Choose from soup and any main\* or main\* and dessert

### Soup

**Soup of the Day** with crusty bread **V**

### Salads

**House Salad** gem lettuce, rocket, tomatoes, cucumbers, carrots, onions, peas and spring onions **VG**

**Rainbow Salad** with houmous, carrot ribbons, baby corn on the cob, broad beans, sliced red onions, peppers and peas tossed with baby spinach **VG**

**Classic Caesar Salad** crisp cos lettuce tossed with fresh sourdough croutons, traditional Caesar dressing and grated Parmesan cheese

Add your choice of topping to any salad:

**Grilled Chicken Breast**

**Grilled Hake Fillet** **V**

**Halloumi and Roasted Vegetables** with a herb dressing **V**

### Jacket Potato

Served with a mixed side salad.

**Cheddar Cheese** **V**

**Baked Beans** **VG**

**Tuna Mayonnaise**

**Beef Bolognese**

**Vegan Cheese** **VG**

### Omelettes

Served with a mixed side salad

**Mushroom** **V**

**Ham and Cheese**

**Roasted Vegetables** **V**

**Tofu** **VG**

**Vegan Cheese** **VG**

### Lighter Options

**Crushed Avocado and Tomato** on gluten-free toast or toasted sourdough baguette **V**

**Bubble and Squeak Cake** with a poached egg and crispy bacon

**Chicken and Vegetable Quinoa Bowl** served warm with wilted curly kale, roasted garlic and thyme sweet potato

**Sweet Potato Tortilla** with curly kale and red onion **V**

**Couscous, Butternut Squash and Red Pepper Salad** with sultanas and fresh coriander **VG**

**Sweet Potato and Avocado Hash** topped with hollandaise sauce and a free range poached egg **V**

### Pasta

Penne Pasta **VG** served with your choice of sauce:

**Beef Bolognese**

**Tomato and Basil** **VG**

**Creamy Mushroom** **V**

### Filled Breads

Granary Bread **VG**

White Bread **VG**

Soft Flour Tortilla Wrap **VG**

Plain Bagel **V**

Brioche Bun **VG**

Sourdough Baguette **V**

**Egg Mayonnaise and Cress** **V**

**Ham, Rocket and Tomato**

**Cheddar Cheese and Tomato** **V**

**Chicken and Watercress**

**Tuna and Cucumber**

**Brie, Bacon and Cranberry**

**Vegan Cheese Salad** **VG**

**Falafel** with crushed peas, mango chutney and fresh mint **VG**

Ask your host for Gluten-Free Bread **V**

### Desserts

**Greek Yoghurt** topped with blueberries **V**

**Chocolate Orange Torte** **VG**

**Fruit Jelly** **V**

### Drinks

Ask your host for today's selection



Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org) MSC-C-50903

**V** Suitable for vegetarians **VG** Suitable for vegans

If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink. The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice. If you are a regular patient, please continue to ask a member of our team as recipes and ingredients may change.

\*main dishes include: Salads (including topping), Lighter Options, Pasta, Filled Breads, Jacket Potatoes and Omelettes.