

**RIVERMEAD RESTAURANT**  
**Weeks commencing 25<sup>th</sup> September 2017**

**\*\* All dishes subject to availability**

**For allergy information, please check with a member of the Catering Team**

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Soup</b>	Tomato & basil <b>V VV, GF</b>	Lentil <b>V VV, GF</b>	Spiced roasted pumpkin <b>V, VV, GF</b>	Leek & potato <b>V VV, GF</b>	Chunky root vegetable <b>V VV, GF</b>
<b>Libero Theatre Cooking Bar</b> Omelette, Stir fry's, Hot sweet					
		<b>Pie day</b>		<b>Roast Day</b>	
<b>Main Course</b>	Breaded chicken fillet served with a creamy mushroom sauce	Beef & roasted mushroom pie  Chicken & sweetcorn pie	Soy roasted chicken thighs, hoisin & spring onion sauce with special egg fried rice	Roast loin of pork & Yorkshire pudding  Guest roast	Battered fish with lemon  Chef's Fish Of The Day
<b>Vegetarian</b>	Chunky sweet & sour vegetables with rice <b>V, VV</b>	Leek, potato & cheese pie <b>V</b>	Vegetable & bean pie topped with cheesy mash <b>V</b>	Parsnip & sweet potato gratin with Chef's salad <b>VV</b>	Quorn korma curry & rice <b>V GF</b>
<b>Snack Bar</b>					
<b>Hot Sandwich</b>	BBQ sliced pork pink coleslaw wrap	Southern fried chicken strips, green salad, salsa and mayo	Pulled beef & mushrooms with wholegrain mustard & honey	Fish finger doorstep sandwich, with green salad tartare or tomato sauce	Hot dog & onions
<b>Quiche/Pie</b>	Mince & onion pie	Homemade quiche	Steak & onion pie	Homemade quiche	Chicken & mushroom pie
<b>Sides</b>	Boulangère potato	Spring onion mash	Egg fried rice	Roast potatoes	New potatoes
	Chips	New potatoes	Mashed potato	Mashed potato	Chips
	Baby corn <b>VV</b>	Savoy cabbage <b>VV</b>	Broccoli <b>VV</b>	Carrots <b>VV</b>	Peas <b>VV</b>
	Green beans <b>VV</b>	Mixed veg <b>VV</b>	Sweetcorn <b>VV</b>	Green beans <b>VV</b>	Mushy peas <b>VV</b>

The oil used for chipped potatoes may have previously been used for non-vegetarian products

We use only free range eggs in all our dishes – Most of our meat is Red Tractor Assured - MSC Fish is used wherever possible

We favour the use of seasonal fruit and vegetables for the meals we provide.

**V** = Vegetarian

**VV** = Vegan

**GF** = Gluten free

**■** Could Contain High Amounts Of Fat

**■** Has Reduced Fat, Salt Or Sugar

**■** Could Contain A Small Amount Of Fat, Salt Or Sugar