

RIVERMEAD RESTAURANT
Week commencing 25th June 2018

**** All dishes subject to availability**

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

Week 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Soup of the day See daily menu	Soup of the day See daily menu	Soup of the day See daily menu	Soup of the day See daily menu	Soup of the day See daily menu
Main Course	Gammon loin steak served with a fried egg & chive butter dressing	Char grilled chicken on a tomato, mushroom & basil penne pasta	Roast Day Roast beef	Sausage Bar Selection of sausages served with mashed potato & onion gravy	Battered fish with lemon & tartar sauce Chef's Fish Of The Day
Vegetarian	Bell peppers stuffed with roast vegetables & toasted cashews Vgn, GF	Rolled omelette filled with roasted peppers onions & cheddar cheese V GF	Thai style vegetable & tofu curry Vgn		Spicy Szechuan sauce vegetable & Quorn stir-fry with rice V
Snack Bar					
Hot Sandwich	Southern fried chicken, green salad, salsa & mayo	Fish finger sandwich, tartare sauce & green salad	Spicy Mexican pork & bean wrap	Marinated baked cauliflower piccalilli & chilli cheese slice V/ Vgn on request	Shredded Beef & Roasted Onion, Horseradish Mayo
Sides	Mashed potato	New potatoes	Roast potatoes	Mashed potato	New potatoes
	Chips	Chips	Chips	Chips	Chips
	Sweetcorn Vgn	Cauliflower Vgn	Roast parsnips	Green Beans Vgn	Mushy peas Vgn
	Broccoli Vgn	Green beans Vgn	Carrots Vgn	BBQ Beans Vgn	Peas Vgn
			Greens Vgn		

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

Vgn = 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