Week Commencing 8th March 2021
Take-away hot meals

**LUNCH 12.00 noon – 2.00pm**

<table>
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<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
<th>SUNDAY</th>
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<tr>
<td>Mushroom Agedashi with rice &lt;sup&gt;(G, S, CE)&lt;/sup&gt; (£3.50)</td>
<td>Porcini mushroom bolognaise with spaghetti &lt;sup&gt;(CE, G)&lt;/sup&gt; (£3.50)</td>
<td>Blackened Aubergine veggie chilli &lt;sup&gt;(S, CE)&lt;/sup&gt; (£3.50)</td>
<td>Mediterranean stuffed peppers &lt;sup&gt;(G, CE)&lt;/sup&gt; (£3.50)</td>
<td>Lentil &amp; barley burger, spicy fruit salsa &lt;sup&gt;(G, S, SE)&lt;/sup&gt; (£3.50)</td>
<td>Vegan sausage bun, rocket, tomatoes, chilli hash &lt;sup&gt;(G)&lt;/sup&gt; (£3.50)</td>
<td>Mushroom, butternut &amp; spinach filo &lt;sup&gt;(G)&lt;/sup&gt; (£3.50)</td>
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<td>Buttermilk fried chicken, Frank’s, basil &amp; garlic &lt;sup&gt;(M, E, G)&lt;/sup&gt; (£3.75)</td>
<td>Chicken, smoked bacon &amp; bean stew with crispy sage &lt;sup&gt;(CE, M, SD)&lt;/sup&gt; (£3.75)</td>
<td>Keralan chicken curry &lt;sup&gt;(CE)&lt;/sup&gt; (£3.75)</td>
<td>Harissa and lime roast chicken &lt;sup&gt;(G, M, SD)&lt;/sup&gt; (£3.75)</td>
<td>Beer battered fish of the day &lt;sup&gt;(F, MU)&lt;/sup&gt; (£3.75)</td>
<td>Darwin chicken waffles &lt;sup&gt;(G, M, E)&lt;/sup&gt; (£3.75)</td>
<td>Roast chicken, with trimmings &lt;sup&gt;(CE, G, M, E)&lt;/sup&gt; (£3.95)</td>
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**DINNER 6.00pm – 8.00pm**

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<tr>
<td>Golden squash, pepper and tomato gratin &lt;sup&gt;(CE, G)&lt;/sup&gt; (£3.50)</td>
<td>Stir fried vegetables, BBQ sauce, herb brown rice &lt;sup&gt;(S, SE)&lt;/sup&gt; (£3.50)</td>
<td>Chilli glazed tofu, cauliflower, steamed rice &lt;sup&gt;(S, SE)&lt;/sup&gt; (£3.50)</td>
<td>Tandoori Oumph! tzatziki, pitta &amp; salad &lt;sup&gt;(S, SE)&lt;/sup&gt; (£3.50)</td>
<td>Lightly spiced root veg casserole, herb dumplings &lt;sup&gt;(CE, G, SD)&lt;/sup&gt; (£3.50)</td>
<td>Pizza Night (see in servery) (£3.75)</td>
<td>Vegan sausage, mash &amp; gravy &lt;sup&gt;(S, G)&lt;/sup&gt; (£3.50)</td>
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<td>Asian salmon &amp; sweet potato tray bake &lt;sup&gt;(CE, F, SE, S)&lt;/sup&gt; (£3.75)</td>
<td>Confit duck leg with star anise and orange sauce &lt;sup&gt;(CE, SD)&lt;/sup&gt; (£3.75)</td>
<td>Hoki with rice, orange and fennel &lt;sup&gt;(F)&lt;/sup&gt; (£3.75)</td>
<td>Roast loin of pork with caramelised apple and cider &lt;sup&gt;(M)&lt;/sup&gt; (£3.75)</td>
<td>Pesto &amp; olive crusted fish with lemon &amp; caper &lt;sup&gt;(F, G, SD, M)&lt;/sup&gt; (£3.75)</td>
<td>Pizza Night (see in servery) (£3.75)</td>
<td>Roast chicken, with trimmings &lt;sup&gt;(CE, G, M, E)&lt;/sup&gt; (£3.95)</td>
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**Allergen Key:**

- Celery CE
- Gluten G
- Fish F
- Molluscs MO
- Pork PO
- Peanuts P
- Sulphites SD
- Mustard MU
- Soya S

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**Sustainable Fish Cities**

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**Cambridge Sustainable Food Challenge**

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**Gold Award**

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**Sustainable Food Award Winner**