



## – LUNCH BUFFET, WEEK BEGINNING 30 SEPTEMBER –

### MONDAY

**Vegetarian:** Cous cous with roasted vegetables, Oumph soy-based protein and herb crème (sulphite, gluten, soya, egg, mustard)

**Fish:** Griddled haddock with brown butter, red onion, horseradish and dill potatoes (fish, milk protein, gluten)

**Meat:** Slow-baked prime veal rib with roasted black pepper sauce, browned field mushrooms and creamed potato (milk protein, sulphite, mustard)

### TUESDAY

**Vegetarian:** Warm noodle salad with soya mince and sweet & sour sauce (soya, sulphite)

**Fish:** Griddled saithe fillet with tartare sauce, spinach, lemon and boiled potatoes (fish, milk protein, sulphite, egg)

**Meat:** Confit chicken thigh with soy-glazed vegetables, sweet & sour sauce and jasmine rice (sulphite, soya, celery)

### WEDNESDAY

**Vegetarian:** Lentil stew with tofu and roast potatoes (soya, sulphite, legumes)

**Fish:** 'Havets Wallenbergare' fishcake with peas, melted butter and creamed potato (fish, milk protein, sulphite, egg, gluten)

**Meat:** Spice-baked pork sirloin with herb butter, gravy, bell pepper and roast potatoes (sulphite, milk protein)

### THURSDAY

**Vegetarian:** Chilli with beans, sweetcorn, crème fraîche and rice (sulphite, milk protein)

**Fish:** Bouillabaisse with fish, mussels, shrimps, vegetables and saffron aioli (fish, sulphite, egg, mustard, celery, mussels, shellfish)

**Meat:** Creamy pyttipanna hash with beetroot and salt-pickled gherkin (sulphite, milk protein, mustard)

### FRIDAY

**Vegetarian:** Vegetarian burger served with capers, leek, gravy and creamed potato (soya, sulphite, milk protein)

**Fish:** Chive-baked salmon with asparagus sauce, dill-tossed cucumber, grilled lemon and boiled potatoes (fish, milk protein, sulphite)

**Meat:** Veal mince steak with capers, bacon, leek, red-wine sauce and creamed potato (sulphite, milk protein, mustard)