

L U N C H M E N U

T U E S D A Y 2 6 ^{T H} A U G U S T 2 0 1 9

Dovecote bread and butter

Grilled artichokes and marinated vegetables (V) vegan

Tomato, cucumber and grated carrots (V) vegan

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Braised pork in mushroom sauce

Basmati rice

Steamed vegetables

Vegan Tempeh casserole (V)

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Orange and apple juice

Fruit slices



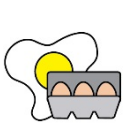
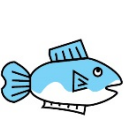

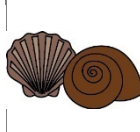




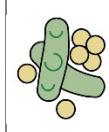

Plain and fruit yogurts

The Møller Centre is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce.

For allergen information or special dietary requirements please speak to a member of staff. Please note we cannot guarantee that any of our dishes are completely free from traces of nuts



DISHES AND THEIR ALLERGEN CONTENT

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide

Review date:

Reviewed by:



You can find this template, including more information at www.food.gov.uk/allergy

