

L U N C H     M E N U  
F R I D A Y     3 0<sup>T H</sup>     A U G U S T     2 0 1 9

Dovecote bread and butter

Wild roquette and radishes

Pickled mushrooms, cherry tomatoes and cucumber salad

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Gluten free battered cod fillet served with chipped potatoes, peas  
and home made tartare sauce and lemon wedges

Vegan Portobello mushroom burger in a bread bun with home  
made vegan burger sauce, vegan cheese and a beef tomato slice  
(V)

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Orange and apple juice

Fruit slices



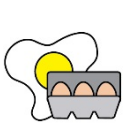
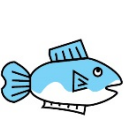

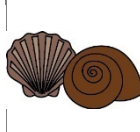




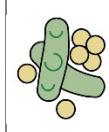

Plain and fruit yogurts

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](http://www.food.gov.uk/allergy)

