

L U N C H M E N U

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Dovecote bread and butter

Mixed leaves, tomatoes and cucumber

Courgette and beetroot salad

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Roast chicken with Italian lemon and thyme

Steamed vegetables and new potatoes

Vegan black pepper tofu with baby corn (V)

Basmati rice

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Orange and apple juice

Fruit slices



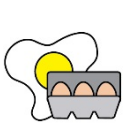
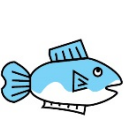

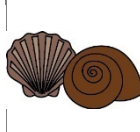




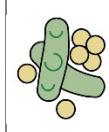

Plain and fruit yogurts

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

