

LUNCH MENU THURSDAY 28TH AUGUST 2019

Dovecote bread and butter Baby gem lettuce and grilled peppers New potato salad with lemon and herb dressing

**

Chick pea and mushroom biryani (V)

Red lentil dahl (V)

Basamati rice

Poppodums, mango chutney, lime pickles and red onion salad

All suitable for vegan

**

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 quarantee that any of our dishes are completely free from traces of nuts

DISHES AND THEIR ALLERGEN CONTENT

DISHES						Lupin Flour	Milk		MUSTARD			SISSAM OR		Boor
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide

Reviewed by:

Review date:



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

