Cucina fresh thinking! Lunch Menu

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup £1.00	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread
Vegetarian Main Course £2.00	Topped Wedges with Cheese and Bacon or Tuna and Sweetcorn	Vegetable Stir Fry with Beansprouts V	Vegetable & Mushroom Wellingtons V	Hot Wrap with Feta and Roasted Vegetables V	Veggie Burger V
Meat Main Course £2.00	Bangers and Mash with Onion Gravy or Hot Dogs with Onions and Cucina Ketchup	Chicken Korma Add Naan Bread for 25p each	Chef's Roast of the Day with Yorkshire Pudding and Gravy or Roast in a Bun!	Lasagne with Garlic Bread	Ginger Beer Battered Fillet of Fish Salmon Fishcake with Lemon Mayonnaise and Spinach Garnish
Accompaniments (included with mains)	Glazed Carrots Minted Peas Chef's Salad	Pilau Rice Chef's Salad	Roast Potatoes Crushed Carrot and Swede Chef's Salad	Homemade Coleslaw Chef's Salad	Fresh Chips Mushy Peas or Garden Peas Chef's Salad
Tub Grub £1.50	Cheesy Ham & Pea Fusilli Pasta	Penne Arrabiata V	Farfalle Pasta Bolognaise	Tomato Penne Pasta V	Pesto Pasta V
Classic Pizza £1.10 Premium Pizza £1.20	Classic Margherita Pizza V Italian Pepperoni Pizza	Classic Margherita Pizza V	Classic Margherita Pizza V BBQ Chicken Pizza	Classic Margherita Pizza V	Classic Margherita Pizza V Meat Feast Pizza
Hot Puds! £0.80	Traditional Apple Crumble with Custard	Fair Trade Chocolate Sponge with Chocolate Custard	Pineapple Upside Down Cake with Custard	Drop Cherry Pancakes with Vanilla Ice Cream	English Apple Pie with Custard
Cold Puds! £0.80	Strawberry Mousse	Italian Tiramisu with Mandarins	Banoffee Tubs	Lemon and Gingernut Cheesecake	Fairtrade Chocolate & Raspberry Fool

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If you have special dietary requirements, please speak to our Executive Chef who will be happy to find something suitable.
Sorry, but we have to charge VAT for all non students

January 2010

Cucina fresh thinking! Lunch Menu

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup £1.00	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread
Vegetarian Main Course £2.00	Jacket Potatoes with Cheese and Beans V or Tuna and Sweetcorn	Veggie Burger with Wedges V	Leek and Parmesan Tartlet V	Vegetable Chilli V	Vegetable Curry and Mango Chutney Samosa V
Meat Main Course £2.00	Cottage Pie	Cucina Burger with Wedges	Chef's Roast of the Day Stuffing and Yorkshire Pudding or Roast in a Bun!	Tex Mex Special Tacos with your choice of two toppings - Chilli, Cheese, Sour Cream and Salsa	Battered Fillet of Fish Salmon Fishcake with Lemon Mayonnaise and Spinach Garnish
Accompaniments (included with mains)	Baked Beans Chef's Salad	Homemade Coleslaw Chef's Salad	Roast Potatoes Seasonal Vegetables Chef's Salad	Sweetcorn Chef's Salad	Fresh Chips Mushy Peas or Garden Peas Chef's Salad
Tub Grub £1.50	Cheesy Ham & Pea Fusilli Pasta	Penne Arrabiata V	Farfalle Pasta Bolognaise	Tomato Penne Pasta V	Pesto Pasta V
Classic Pizza £1.10 Premium Pizza £1.20	Classic Margherita Pizza V Italian Pepperoni Pizza	Classic Margherita Pizza V	Classic Margherita Pizza V BBQ Chicken Pizza	Classic Margherita Pizza V	Classic Margherita Pizza V Meat Feast Pizza
Hot Puds! £0.80	Banana and Custard Oaty Crumble	Pancakes with Lemon and Sugar	Treacle and Apricot Sponge with Custard	Sticky Lemon Sponge	Marble Chocolate Pudding with Dates
Cold Puds! £0.80	Cherry Cheesecake	Strawberry Jelly Delight	Fruit Trifle	Banana & Toffee Cheesecake	Winter Berry Pavlova

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Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Soup £1.00	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread	Chef's Soup of the Day with Homemade Bread
Vegetarian Main Course £2.00	Veggie Sausage Toad in the Hole V	Vegetable Stir Fry with Noodles and Beansprouts V	Macaroni Three Cheese Bake V	Goats Cheese and Spinach with Cranberry Tart V	Veggie Burger V
Meat Main Course £2.00	Individual Toad in the Hole	Chicken Tikka Masala Add Naan Bread for 25p	Chef's Roast of the Day with Stuffing and Yorkshire Pudding or Roast in a Bun!	Sticky Chinese Five Spice Ribs	Lemonade Battered Fillet of Fish Salmon Fishcake with Lemon Mayonnaise and Spinach Garnish
Accompaniments (included with mains)	Mashed Potatoes Wilted Greens with a Caesar Butter Chef's Salad	Steamed Rice Onion Salad and Mint Raitha Chef's Salad	Roast Potatoes Glazed Carrots Chef's Salad	Spicy Wedges Sweetcorn Chef's Salad	Fresh Chips Mushy Peas or Garden Peas Chef's Salad
Tub Grub £1.50	Cheesy Ham & Pea Fusilli Pasta	Penne Arrabiata V	Farfalle Pasta Bolognaise	Tomato Penne Pasta V	Pesto Pasta V
Classic Pizza £1.10 Premium Pizza £1.20	Classic Margherita Pizza V Italian Pepperoni Pizza	Classic Margherita Pizza V	Classic Margherita Pizza V BBQ Chicken Pizza	Classic Margherita Pizza V	Classic Margherita Pizza V Meat Feast Pizza
Hot Puds! £0.80	Raspberry Sponge with Custard	Banana & Toffee Sponge	Apricot Sponge with Butterscotch Sauce	Belgium Waffles with Hot Cherry Topping	Sticky Toffee Pudding with Custard
Cold Puds! £0.80	Fairtrade Chocolate & Orange Mousse	Blueberry Cheesecake	Cappuccino Mousse with a Chocolate & Apricot Biscotti	Individual Lemon Meringue Pie	Wild Berry Mess with Shortbread Crumb

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Lunch Menu

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