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	Jacket Potatoes with Cheese and Beans V or Tuna and Sweetcorn	Vegetable Stir Fry with Beansprouts V	Pasta with Broccoli, Walnuts and Mascarpone V	Hot Wrap with Feta and Roasted Vegetables V	Veggie Burger V
Meat Main Course £2.00	Bangers and Mash with Onion Gravy Hot Dogs with Onions and Cucina Ketchup	Chicken Korma Add Onion Bhajis for 25p each	Chef's Roast of the Day with Yorkshire Pudding and Gravy 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	Sweetcorn Chef's Salad	Chunky Oven Roasted Chips Mushy Peas or Garden Peas Chef's Salad
Tub Grub £1.50	Spaghetti with Tomato, Garlic and Chilli V	Tomato and Basil Penne Pasta V	Sun Dried Tomato Pesto Pasta V	Penne Arrabiata V	Basil 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	Cucina Baked Strawberry Doughnuts

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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

September 2009

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	Vegetable Stir Fry with Noodles and Beansprouts V	Individual Veggie Quiche V	Vegetable Chilli V	Vegetable Curry and Mango Chutney Samosa V
Meat Main Course £2.00	Spaghetti Bolognaise	Goan Coconut Curry Add Onion Bhajis for 25p each	Chef's Roast of the Day Stuffing and Yorkshire Pudding Roast in a Bun!	**Tex Mex Special** Tacos with your choice of two toppings - Chilli, Cheese Sauce, Sour Cream and Salsa	Battered Fillet of Fish Salmon Fishcake with Lemon Mayonnaise and Spinach Garnish
Accompaniments (included with mains)	Sweetcorn Chef's Salad	Garden Peas Chef's Salad	Roast Potatoes Seasonal Vegetables Chef's Salad	Sweetcorn Chef's Salad	Chunky Oven Roasted Chips Mushy Peas or Garden Peas Chef's Salad
Tub Grub £1.50	Spaghetti with Tomato, Chilli and Garlic Crumb V	Tomato and Basil Penne Pasta V	Sun Dried Tomato Pesto Pasta V	Penne Arrabiata V	Basil 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	Apple and Cinnamon Pinwheels with Custard	Marble Chocolate Pudding with Dates
Cold Puds! £0.80	Strawberry Cheesecake	Fair Trade Chocolate Beetroot Brownies	Fruit Trifle	Strawberry Yoghurt	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	Jacket Potatoes with Cheese and Beans V or Tuna and Sweetcorn	Vegetable Stir Fry with Noodles and Beansprouts V	Macaroni Three Cheese Bake V	Chinese Style Spring Roll with Sweet Chilli Dipping Sauce V	Goats Cheese and Spinach with Cranberry Tart V
Meat Main Course £2.00	Toad in the Hole with Roasted Vegetables	Chicken Tikka Masala Add Homemade Naan Bread for 25p	Chef's Roast of the Day with Stuffing and Yorkshire Pudding 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)	Cheesy Mashed Potatoes Wilted Greens Chef's Salad	Steamed Rice Onion Salad and Mint Raitha Chef's Salad	Bubble and Squeak Glazed Carrots Chef's Salad	Crispy Potato Skins Sweetcorn Chef's Salad	Chunky Oven Baked Wedges Mushy Peas or Garden Peas Chef's Salad
Tub Grub £1.50	Spaghetti with Tomatoes, Garlic and Chilli Oil V	Tomato and Basil Penne Pasta V	Sun Dried Tomato Pesto Pasta V	Penne Arrabiata V	Basil 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	Fair Trade Chocolate Bread and Butter Pudding	Jam Roly Poly and Custard	Pear Crumble with Custard	Sticky Toffee Pudding with Custard
Cold Puds! £0.80	Lemon Meringue Pie	Baked Low Fat Blueberry Cheesecake	Cappuccino Mousse with Cookie Crumble	Toffee Apples on Sticks	Wild Berry Mess with Shortbread Crumb

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Lunch Menu

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