St Leonards
St Andrews

WEEKLY LUNCH MENU

|  | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Soup | Carrot \& Lentil (Made with Gluten free products) | Spring Greens (Made with Guten free products) | Roasted Red Pepper \& Tomato (Made with Gluten free products) |  |  |
| Main | Panko Coated Chicken with Katsu Sauce <br> (Gluten free option available) | Greek Style Lamb with Chopped Olives, Fresh Herbs and Crumbled Feta (Made with Gluten free products) | Chicken Tikka Masala <br> (Made with Gluten free products) |  |  |
| Chef's Pasta Bar | Chef's Italian Pasta Bar <br> (Gluten free option available) |  |  |  |  |
| Vegetarian Option | Cauliflower Pakora with Katsu Sauce <br> (Gluten free option available) | Sweet Potato, Spinach \& Chickpea Tagine CELERY <br> (Gluten free option available) | Vegetable Tikka <br> CELERY <br> (Gluten free option available) |  |  |
| Baked Potato | Baked Sweet Or Local Potatoes - Baked Beans \& Cold Toppings |  |  |  |  |
| Dessert | Creamy Rice Pudding \& Hot Jam Sauce MILK, GLUTEN <br> (Gluten free dessert available) | Rhubarb \& Apple Oatie Crumble with Custard GLUTEN, MILK (Gluten free dessert available) | Fresh Fruit Salad and Jelly |  |  |

Main Courses made with gluten free products are available daily. For all allergies, intolerances and dietary requirements:
Please ask a member of the catering team, who will be happy to help you.
All menu items are subject to change according to seasonality and availability

|  | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Soup | Chef's Soup of the Day |  |  |  |  |
| Main | (Pick a Pasta) Spaghetti Rigatoni Pasta GF Pasta GLUTEN <br> (Gluten free option available) | Red Roast Pork <br> Bao Buns with <br> Pickled Cucumber Relish MILK, GLUTEN, EGG,WHEAT (Gluten free option available) | American Hot Dog, with Sautéed Onions, Gherkin, Ketchup \& Mustard <br> MILK, GLUTEN, EGG,WHEAT (Gluten free option available |  |  |
| Vegetarian Option | (Pick Your Sauce) <br> Bolognese, Carbonara, Pepper \& Chorizo, Tomato \& Pesto MILK <br> (Gluten free option available) | Pulled Jackfruit Bao Bun with Pickled Cucumber Relish (Gluten free option available) | American Vegetable Dog, with Sautéed Onions, Gherkin, Ketchup \& Mustard (Gluten free option available) |  |  |
| Sides | Tossed Salad <br> Tenderstem Broccoli Garlic Dough Balls Parmesan | Fried Rice Sautéed Pak Choi Mangetout Asian Slaw | Loaded Wedges Corn on the Cob Red Cabbage Slaw Iced Tea |  |  |
| Dessert | Fresh Cut Fruit \& Yoghurt Bar MILK, (Gluten free dessert available) | Churros with Chocolate Sauce (Gluten free dessert available) Soya, milk, GLUTEN, EGG | American Pancakes MLL, ,EGG, GLUTEN (Gluten free dessert available) |  |  |

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| St Leon | rds | S <br> p <br> e |  |  | RESTAURANT <br> ST LEONARDS |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Monday | Tuesday | Wednesday | Thursday | Friday |
| Made with Gluten free products | Chicken with Katsu sauce <br> Cauliflower Pakora with katsu <br> sauce <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta <br> Sweet potato, spinach \& chickpea tagine <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Creamy chicken tikka masala <br> Vegetable Tikka <br> Pasta Bar <br> Baked Sweet Or Local Potatoes |  |  |
| No Pork | Panko coated Chicken with Katsu sauce Cauliflower pakora with katsu sauce Pasta Bar Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta <br> Sweet potato, spinach \& chickpea tagine <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Creamy chicken tikka masala <br> Vegetable Tikka <br> Pasta Bar <br> Baked Sweet Or Local Potatoes |  |  |
| No Beef | Panko coated Chicken with Katsu sauce Cauliflower pakora with katsu sauce <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta <br> Sweet potato, spinach \& chickpea tagine <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Creamy chicken tikka masala <br> Vegetable Tikka <br> Pasta Bar <br> Baked Sweet Or Local Potatoes |  |  |
| No Dairy/ Eggs | Panko coated Chicken with Katsu sauce Cauliflower Pakora with katsu sauce Pasta Bar Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs <br> Sweet potato, spinach \& chickpea tagine <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Chicken tikka masala <br> Vegetable Tikka <br> Pasta Bar <br> Baked Sweet Or Local Potatoes |  |  |
| Halal | Panko coated Chicken with Katsu sauce Cauliflower pakora with katsu sauce Pasta Bar Baked Sweet Or Local Potatoes | Greek style lamb with chopped olives, fresh herbs and crumbled feta <br> Sweet potato, spinach \& chickpea tagine <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Creamy chicken tikka masala <br> Vegetable Tikka <br> Pasta Bar <br> Baked Sweet Or Local Potatoes |  |  |
| Vegetarian | Cauliflower Pakora with katsu sauce <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Sweet potato, spinach \& chickpea tagine <br> Pasta Bar <br> Baked Sweet Or Local Potatoes | Vegetable Tikka <br> Pasta Bar <br> Baked Sweet Or Local Potatoes |  |  |

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