

CucinA[®] Lunch Menu

fresh thinking!

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 ✓ or Tuna and Sweetcorn	Vegetable Stir Fry with Noodles and Beansprouts ✓	Macaroni Three Cheese Bake ✓	Chinese Style Spring Roll with Sweet Chilli Dipping Sauce ✓	Goats Cheese and Spinach with Cranberry Tart ✓
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 ✓	Tomato and Basil Penne Pasta ✓	Sun Dried Tomato Pesto Pasta ✓	Penne Arrabiata ✓	Basil Pesto Pasta ✓
Classic Pizza £1.10 Premium Pizza £1.20	Classic Margherita Pizza ✓ Italian Pepperoni Pizza	Classic Margherita Pizza ✓	Classic Margherita Pizza ✓ BBQ Chicken Pizza	Classic Margherita Pizza ✓	Classic Margherita Pizza ✓ 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



All of our foods are prepared in an environment where nuts and other food allergens are present.
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