## Marlborough Lunch Menu



## Monday 27 ${ }^{\text {th }}$ February - Friday $3^{\text {rd }}$ March 2017

Monday
Meat Free

## Pizza

Fresh Margherita or 'special of the day' pizza, with boiled free range eggs, fresh coleslaw and seasonal veggies to accompany. Minestrone soup
Chunky tomato based seasonal veg and pasta soup with Stones bread, optional parmesan cheese and raw veggie sticks to dunk

Tuesday
Pancake
Day

Lamb and coconut curry
Slow cooked lamb, tomato and coconut mild curry, with organic brown basmati rice, natural yoghurt and seasonal veggies

## Sweetcorn and pepper pancakes

Fresh savoury pancakes, with crushed herby new potatoes, tomato chutney and seasonal veggies.

## Pasta Carbonara

Primrose Herd bacon, thyme, parmesan and peas in a creamy sauce with organic wholemeal penne pasta and seasonal veg. Baguettes on tables to go with.
Falafel scotch eggs
Our handmade falafel scotch eggs served on the salad bar with a range of fresh salads. Baguettes on tables.

V
V*(vegan
salad
bar)
Thursday

## Chicken Roast Dinner

DF
Free range Cornish Chicken, with roast potatoes, homemade gravy and seasonal veggies
Veggie roast dinner
Beetroot and halloumi balls with roast potatoes, homemade onion gravy and seasonal veggies
Curried parsnip soup
V DF V
Smooth and creamy soup, served with Stones bread and raw veggie sticks to dunk.

Friday
Breaded fish
DF*
Fresh Cornish mackerel or whiting with herby tomato couscous or potato wedges, organic baked beans and seasonal veggies.
Vegan Shepherd's pie
V DF V
Hearty lentil and chickpea pie, served with herby tomato couscous or potato wedges, organic baked beans and seasonal veggies.

[^0]V/V* Vegetarian (including no fish) or can be made veggie on request if starred
DF/DF* Dairy free (including no eggs) or can be made dairy free on request if starred V/ V* Naturally vegan or can be made vegan on request if starred


[^0]:    Sometimes our seasonal veg is steamed, sometimes roast, sometimes stir fried, but we decide on it the day before to make sure we can make the most of what's best value and available locally or more further afield. Same goes for our salads, we choose them the day before but ensure there's always a good mix of simple and more adventurous, light and more filling

