## Marlborough Lunch Menu



## Monday 9th January - Friday $13^{\text {th }}$ January 2017

Monday
Meat Free

Tuesday

Wednesday

Thursday

Friday

A smooth and cheesy local cauli soup served with Stones sourdough and raw veggie sticks to dunk

Tomato and sesame soup
V DF V
A smooth and tasty tomato soup served with Stones sourdough and raw veggie sticks to dunk

Smoked salmon and pea pasta
DF* $\underline{V}^{*}$
Creamy smoked salmon and pea organic fusilli with seasonal veggies
Veggie burrito wraps
V DF* ${ }^{\text {V* }}$
Warm wraps filled with fajita veg and tofu, brown rice and cheddar, served with salads on the buffet bar.

Sausage rolls
Fresh handmade Primrose Herd pork, spinach and herb sausage rolls (with fresh flaky pastry), served hot with organic brown rice, seasonal veg and ketchup.
Veggie sausage rolls
V DF* ${ }^{*}$
Fresh handmade falafel sausage rolls (with fresh flaky pastry) served hot with organic brown rice, seasonal veg and ketchup Cauliflower cheese soup

V
DF*
DF* ${ }^{*}$ *
(tofu)
V
Roast vegetable lasagne
Winter veg, layered with fresh béchamel sauce, organic lasagne and local cheddar served with optional potato wedges and peas.

Roast lamb and mash
DF
Slow roast lamb shoulder with mint sauce, mashed potato, fresh lamb gravy and seasonal veggies

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> 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.

> 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

