## Marlborough Lunch Menu



Monday Meat Free

## Monday $11^{\text {th }}$ June - Friday $15^{\text {th }}$ June 2018

## Lentil Bolognese pasta

Marlborough's yummy herby lentil and tomato sauce stirred through organic wholegrain penne with Cornish cheddar and seasonal veg.
Corn Chowder
Creamy soup made with potato and fresh corn on the cob, served with cheesy soda bread and veg sticks for dunking.

Tuesday
Stir fried beef noodles
Strips of beef, peppers and carrot stir fried with noodles in a fresh ginger, garlic and soy chow mein sauce.
Veggie lasagne
Roast butternut, aubergine and courgette with tomato and béchamel sauce and organic pasta layers. With fresh garlic bread.

Wednesday
Pork Roast Dinner
Slow roast pulled pork, roast potatoes, apple sauce and veggies with fresh gravy.
Veggie roast dinner V DF $\underline{V}$
Linda McCartney vegan sausages, roast potatoes, apple sauce and veggies with fresh gravy.
Oatcakes and cheese
Fresh baked oatcakes with Cornish Yarg, hummus and a range of salads on the buffet bar.

Thursday
Lamb curry
Mildly spiced tomato and coconut based slow cooked lamb curry served with organic brown rice, natural yoghurt, fresh mango and raw veggie sticks.


Homity Pies
Little flaky pastry cups filled with mustardy cheesy baked potato served with a range of salad options.

Friday

## Breaded Mackerel

Served with herby bulgar wheat, yoghurt and cucumber tzatziki and seasonal veggies.
Chickpea tagine
V DF V
Moroccan style seasonal veg, chickpea and apricot tagine, served with herby bulgar wheat and yoghurt and cucumber tzatziki.

DF ${ }^{\text {V }}$

V DF
$\mathbf{v} \mathrm{V}^{* *}$
V DF* ${ }^{*}$

V
v

## DF

