

## **Dinner Menu (Training Centre)**

### **Soup of the Day**

Home-made tomato and basil soup served with crusty bread

Allergens: (Soup - celery) (Bread – wheat, barley, milk & soya)

**Or**

### **Deep Fried Brie Wedges**

Served with a caramelised red onion marmalade

Allergens: (Brie – milk, egg, wheat, barley & soya)

**OR**

### **Slow Roasted Shoulder of Lamb**

Served with a rich minted gravy

Allergens: (Gravy – milk & celery)

**Or**

### **Home-made Fish Pie**

Topped with creamy mashed potato

Allergens: (fish, crustaceans & milk)

**Or**

### **Home-made Gruyere and Spring Onion Flan**

Served with a rustic tomato and red onion relish

Allergens: (milk, wheat & eggs)

**OR**

All served with a selection of  
Seasonal Vegetables and Potatoes and Mixed Salad

**OR**

### **Crème Caramel**

Allergens: (milk & eggs)

**Or**

### **Sticky Toffee Pudding**

Served with home-made rich toffee sauce

Allergens: (Cake – wheat, milk & eggs) (Sauce – milk)

**OR**