

Carmichael.

SOUP OF THE DAY

Carrot & Coriander

Minestrone (G)

Seasonal Vegetable

SANDWICHES & WRAPS

Egg mayo & scallion (E, G)

Home baked ham & cheese (G)

**BLT (bacon, lettuce & tomato
(G, E)**

Tuna & sweetcorn (GF)

VEGETARIAN/VEGAN

**Chana masala
(chickpea curry)**

**Vegetable Cannelloni
with Baked potato,**

Salad & Vegan

Coleslaw (E G)

SAMPLE MENU

MAIN COURSES

**ALL ORDERS AND ANY ALLERGENS MUST BE PLACED
48 HOURS PRIOR TO EVENT**

**Buttermilk Chickenburger
(GM)**

**Southern fried chicken
served on a gourmet bun
with tomato, lettuce,
onion, garlic mayonnaise
and homemade fries (G, E,
M)**

Pasta carbonara (G E)

**Lasagne/ vegetable
lasagne served with a
side salad and
homemade fries (G E)**

Chef's roast of the day

Allergens

Gluten – G Molluscs – M Crustaceans - C Milk – M Soybeans -S

Celery – CY Eggs – E Peanuts -P Mustard- MD

Fish – F Nuts – N Sesame – SS Sulphites – SP Lupin - L

DESSERTS

**Apple crumble served
with ice -cream (G M)**

**Pavlova with fresh
cream & summer
berries (E M)**

**Chef's Dessert Of the
day**