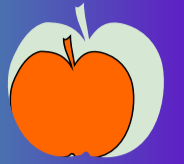


Menu Information



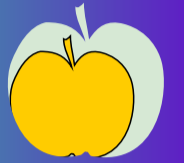
1 75% of our dishes are homemade and produced from fresh ingredients



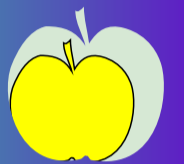
2 We do not use nuts or nut products



3 We do not use any genetically modified ingredients



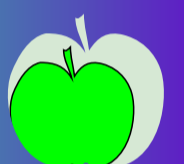
4 All the meat and poultry we serve is either organic or Farm Assured



5 Only vegetable oil is used



6 We only use free range eggs



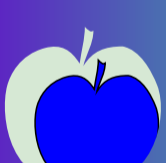
7 All our fresh milk is organic



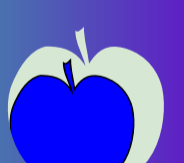
8 Fresh seasonal vegetables are served on the menu every day



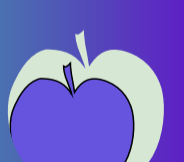
9 An extensive range of fresh salads is offered every day



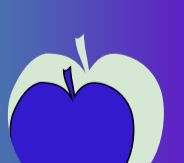
10 The majority of fish products are MSC certified



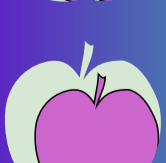
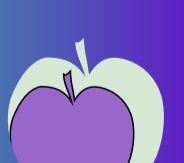
11 We do not serve any fried products on our menu



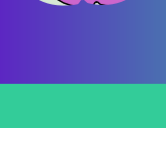
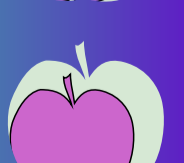
12 All our puddings are suitable for vegetarians



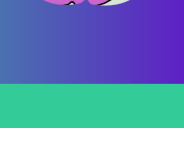
13 All our sponge puddings are homemade



14 A selection of fresh fruit including melon, grapes, fresh pineapple and strawberries are offered daily



15 Only vegetarian jelly is used



16 Kosher and Halal meat options are offered in schools requiring this provision

17 We only use vegetarian cheese in our recipes

18 Our menus comply with the Government's Food Based Standards

19 We hold The Soil Association Food for Life Silver Catering Mark