

## by culinera

#### **BREAKFAST**

Bacon / Sausage Roll	from £2.50
Toast bar (WITH BUTTER, JAM OR MARMITE)	40p / 80p
Morning pastries	from £1.70
Cereal	£1.30
Large cut fruit pots	£1.55
Whole fruit / melon wedge	55p / £1.55
Porridge (60P FOR TOPPINGS)  *FREE TO STUDENTS WHEN PURCHASED WI' FRUIT OR 55p. FREE TO STAFF WITH A HOT	

#### **DRINKS**

#### **HOT SELF SERVE**



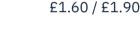




£1.80 / £2.10 £1.45 / £1.70 £1.90 / £2.20







Bring your own cup for 10p off

# **COLD DRINKS**

Bottled water	95p / £1.10
Culinera ice	from £1.05
Milkshake	£1.45
Cartons	from £1.10
Cans	from £1.10
Flavoured bottles	from £1.30

# **HYDRATION STATION**

Fruit shot	£1.10
500ml reusable bottle	£3.00

#### **COLD GRAB AND GO**

#### **POTS** Jelly / Yoghurt 95p / £1.45 Large Puddings pots from £1.60 Large cut fruit pots £1.55 Whole fruit / melon wedge 55p / £1.55

Boxed salads £2.65 Pasta salad £2.00 / £2.25

### **CLASSIC**







85p from £1.15 £1.65 £2.35

## **PREMIUM**

Bloomer	£2.30
Wrap	from £2.50
Baguettes	from £2.70

# Ultimate range

Items from £2.90





# THE BAKERY AND SNACK SHOP











£1.40





## SCAN QR TO GIVE FEEDBACK

The Culinera team are always looking for ways to improve your offer. Scan the QR code or visit https://feedback.culinera.co.uk to give us your thoughts and feedback.

#### THE SOCIAL KITCHEN

Showcase course £2.80 (OPTION OF ADDITIONAL BOLT ONS) Showcase puddings £1.55

Pasta Bar WITH daily toppings

£1.80 80Z / £2.20 120Z / £2.60 160Z (ADD CHEESE FOR 55P)







Classic £1.80 VEG £2.25 MEAT / Slipper £2.55

CulineraConcepts from £2.90 (MAIN COURSE)

Jacket potato with topping and leaves £2.45 (ADD OTHER TOPPING FOR 60P)

£2.60 VEG £2.80 MEAT **Paninis** 

(HALF FOR HALF THE PRICE!)

TREATS specials from £1.35 Homemade soup (WITH BREAD) £2.00

# **ALLERGENS**

Culinera understands that food allergens can present serious problems for some of our pupils and customers who eat within our dining facilities.

We ask our customers with special dietary needs or allergies, to speak with our Executive Chef / Manager or one of our team on a daily basis to find out which food they are able to purchase for that day, and they will do their best to cater for this. Where possible we may produce a bespoke dish, if required.

It is not feasible to share entire menus in advance with customers as we produce and sell daily in excess of 70 items per day and our menus change regularly.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are ever totally free from any allergen.

\*\*Our position on nuts - Culinera does not use nuts in any of the food that we prepare in-house and serve. We are however unable to guarantee that dishes/ products served are totally free from nuts / nut derivatives. This is because, ingredients, for example, croissants may be made in a factory containing nuts, bread may be baked in a factory handling nuts, or some production lines may have machines lubricated with nut oil. In some cases and mainly within our Sixth Form outlets, we purchase pre-packaged products which may contain nuts products, for example cereal bars.











**HEALTHY APPETITE?** Why not try our healthier options

PLEASE NOTE - Not all products are available daily • Products are subject to local changes at each of our schools, and may not be on sale at any point • We have to add VAT at the current rate, to all sales of hot food and beverages to non-students • We have daily specials available, which are priced individually at the point of sale • Due to the nature of our till systems, any special offers or meal deals need to be requested at the point of purchase to the till operator.