THE SOCIAL KITCHEN
by culinera

THE TARIFF

BREAKFAST

Bacon / Sausage Roll	from £1.75
Toast bar (WITH BUTTER, JAM OR MARMITE)	40p / 75p
Morning pastries	from £1.80
Cereal	£1.25
Large Cut fruit pots	£1.55
Whole fruit / melon wedge	55p / £1.50
Porridge (50P FOR TOPPINGS)	FREE*

*FREE TO STUDENTS WHEN PURCHASED WITH A TOPPING OR FRUIT OR 55p. FREE TO STAFF WITH A HOT DRINK OR £1.05.

THE BAKERY AND SNACK SHOP

CLASSIC BAKES	PREMIUM BAKES	ULTIMATE BAKES
£1.65	£1.75	£1.95

POPCORN	SAVOURY SNACKS
£1.40	£1.40

COLD GRAB AND GO

POTS

Jelly / Yoghurt	£1.05 / £1.45
Large Puddings pots	from £1.70
Large Cut fruit pots	£1.55
Whole fruit / melon wedge	55p / £1.50
Boxed salads	£2.85
Pasta salad	£2.05 / £2.40

CLASSIC

HALF SANDWICH	FILLED ROLL	SANDWICH	BAGUETTES
£1.00	from £1.25	£1.85	£2.55

PREMIUM

Bloomer	£2.45
Wrap	from £2.75
Baguettes	from £2.90

Ultimate range

Items from £3.00

THE SOCIAL KITCHEN

Showcase course (OPTION OF ADDITIONAL BOLT ONS)	£3.00
Showcase puddings	£1.60

Pasta Bar
WITH *daily toppings*
£1.75 8OZ / £2.25 12OZ / £2.70 16OZ
(ADD CHEESE FOR 55P)

SOURDOUGH
FRESHLY BAKED OPTIONS *every day*
Classic £1.95 VEG £2.35 MEAT / Slipper £2.55

CulineraConcepts (MAIN COURSE)	from £3.00
Jacket potato with topping and leaves (ADD OTHER TOPPING FOR 60P)	£2.55
Paninis (HALF FOR HALF THE PRICE!)	£2.75 VEG £2.95 MEAT
TREATS specials	from £1.35
Homemade soup (WITH BREAD)	£1.95

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.

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.*

TRY OU R *home-made* **SOUP** with freshly baked bread

PLATE *v* POT
Reduce your environmental impact.
Use a plate or cup over a pot! To save on certain items!

DAILY *chef specials*
Check what's on offer today!

Watch out for our **daily** culinera *Concepts*

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.