

St Georges

23RD APRIL 2026

3 COURSES WITH TEA AND COFFEE FOR £24.95

STARTER

BROCCOLI AND STILTON SOUP (MK, GF)

HADDOCK FISH FINGER GOUJONS (EG, FH, CCG)
SERVED WITH ROCKET AND HOMEMADE TARTAR SAUCE

BAKED GOATS CHEESE (MK, CCG, EG)
SERVED WITH A TOMATO VINAIGRETTE

(ALL STARTERS ARE SERVED WITH A WARM BREAD ROLL)

MAIN

INDIVIDUAL BEEF WELLINGTON (MK, CCG, EG)
SERVED WITH A RED WINE GRAVY

COD, CAULIFLOWER AND CHORIZO MORNAY (MK, CCG, FH)

LAMB SHANK (GF)
BRAISED IN RED WINE AND MINT GRAVY

VEGETARIAN TOAD IN THE WHOLE (VG, CCG, EG)
SERVED WITH A CARAMELISED ONION GRAVY

ALL MEALS ARE SERVED WITH ROAST AND NEW POTATOES, GREEN BEANS AND
HONEY ROASTED CARROTS

DESSERT

GIN AND TONIC CHEESE CAKE (MK, CCG, V)
SERVED WITH POURING CREAM

STICKY TOFFEE PUDDING (V, CCG, MK, EG)
SERVED WITH TOFFEE SAUCE AND CUSTARD

EATON MESS (V, GF, MK)

TEA AND COFFEE WITH MINTS

Allergy abbreviations: CLY-Celery, CCG-Cereals containing gluten, CSN- Crustations, EG- Egg, FH- Fish, LN- Lupin, MK-Milk, MLS- Molluscs, MSD- Mustard, NS- Nuts, PNTS- Peanuts, SMSS- Sesame seeds, SYA- Soya, SDE- Sulphur dioxide, GF- Gluten free. Other Codes; V- Vegetarian, VN- Vegan

For more information

Send an email to fifthonfourth@thekingscofeacademy.org

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