

#### by culinera

#### **BREAKFAST**

Bacon / Sausage Roll	from £1.70
Toast bar (WITH BUTTER, JAM OR MARMITE)	35p / 70p
Morning pastries	from £1.65
Cereal	£1.20
Cut fruit pot	£1.50
Whole fruit / melon wedge	50p/£1.45
Porridge	FREE

#### **DRINKS**

#### **HOT SELF SERVE**







£1.35 / £1.60 £1.70 / £2.00 £1.80 / £2.10



£1.50 / £1.80





Bring your own cup for 10p off

#### COLD DRINKS

Bottled water	95p / £1.10
Culinera ice	£1.10 / £1.60
Milkshake	£1.50
Cartons	from £1.10
Cans	from £1.50
Flavoured bottles	from £1.30

#### **HYDRATION STATION**

Fruit shot	£1.10
500ml reusable bottle	£3.00

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

# POTS Jelly / Yoghurt £1.00 / £1.40 Puddings pots from £1.55 Cut fruit £1.55 Whole fruit / melon wedge 50p / £1.45 Boxed salads £2.70

#### CLASSIC

Pasta salad



90p







£2.00 / £2.30

from £1.10 £1.70 £2.40

#### **PREMIUM**

Bloomer	£2.30
Wrap	from £2.60
Baguettes	from £2.75

### Ultimate range

Items from £3.00





#### THE BAKERY AND SNACK SHOP







£1.45 £1.55

&AKES £1.75





£1.30





#### SCAN OR 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 £2.70 (OPTION OF ADDITIONAL BOLT ONS)

Showcase puddings £1.55

## Pasta Bar with daily toppings

 $£1.70^{80Z}$  /  $£2.20^{120Z}$  /  $£2.60^{160Z}$  (ADD CHEESE FOR 50P)







CulineraConcepts from £2.70 (MAIN COURSE)

Jacket potato with topping and leaves £2.50 (ADD OTHER TOPPING FOR 60P)

Paninis £2.60 VEG £2.80 MEAT

(HALF FOR HALF THE PRICE!)

TREATS specials from £1.30
Homemade soup (WITH BREAD) £1.90

#### ALLERGENS

Culinera understands that food allergens can present serious problems for some of our pupils 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 'Allergen Champions' (who are wearing a pink badge) 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. It is not always possible to list all ingredients in all of our dishes and therefore we ask all pupils with nut allergies to follow our special dietary needs process detailed above, which is to speak with our Executive Chef / Manager or one of our 'Allergen Champions' on a daily basis.\*\*







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.