WEEK FROM OCTOBER 13TH TO OCTOBER 19TH				
WEEK 4		LUNCH		DINNER
MONDAY	A		S	
	B		So	
	C	BUFFET	E	BUFFET
	D		F	
	V		V	
	OP		OP	
TUESDAY	A		S	
	B		So	
	C	BUFFET	E	BUFFET
	D		F	
	V		V	
	OP		OP	
WEDNESDAY	A		S	
	B		So	
	C	BUFFET	E	BUFFET
	D		F	
	V		V	
	OP		OP	
THURSDAY	A		S	
	B		So	
	C	BUFFET	E	BUFFET
	D		F	
	V		V	
	OP		OP	
FRIDAY	A	SALAD	S	SALAD
	B	WHITE BEAN SOUP **(12)**	So	VEGETABLE SOUP
	C	GARLIC CHICKEN **(12)**	E	CHICKEN SKEWER
	D	TUNA CAKE **(1-3-4-7-12)**	F	HAKE SCALLOPS **(1-3-4)**
	V	NOODLES IN VEGETABLE SAUCE **(1-6-7-12)**	V	POTATO AND ZUCCHINI OMELETTE **(3)**
	OP	SQUID "LA ROMANA" STYLE	OP	SQUID "LA ROMANA" STYLE
SATURDAY	A	SALAD	S	SALAD
	B	TUMACA BREAD 1-12	So	"APPETIZING" TOAST 1-3-7
	C	CABBAGE AND CHICKEN FLAKED 1-3-7	E	"CAPRICHOSA" PIZZA 1-3-7-12
	D	BREADED AND FRIED FISH 1-3-4	F	"CHERNE" BEARNESA STYLE 3-4-7
	V	STUFFED ROASTED POTATO 1-3-4	V	CHINESE WHITE RICE 6-12
	OP	ROMAN STYLE SQUID 7-12	OP	ROMAN STYLE SQUID
SUNDAY	A	SALAD	S	SALAD
	B	SOUP WITH RED WINE 12	So	CHICKEN AND NOODLE SOUP 1
	C	BEEF SHOP SUEY 6-10-12	E	"CARBONARA" PASTA 1-3-7
	D	SCRAMBLED MUSHROOM 3-12	F	POTATO STUFFED WITH TUNA 1-3-4-12
	V	PUMPKIN AND CABBAGE CAKE 1-3-7	V	STUFFED PASTRY 1-3-7-12
	OP	ROMAN STYLE SQUID	OP	ROMAN STYLE SQUID

FOOD ALLERGENS

1. GLUTEN **2.** CRUSTACEANS **3.**EGGS **4.**FISH **5.**PEANUTS **6.**SOYA **7.**MILK **8.**TREE NUTS **9.** CELERY **10.** MUSTARD **11.** SESAME **12.** SULPHITES **13.**MOLLUSCS **14.** LUPIN