



MENU - WEEK 1

MONDAY

Lunch Quorn chicken and vegetable risotto
Fruit and fromage frais
Tea A variety of sandwiches

TUESDAY

Lunch Minced beef cottage pie and mixed vegetables
Fruit and fromage frais
Tea Scotch pancakes with jam, ham and/or cheese

WEDNESDAY

Lunch Macaroni cheese and garlic bread
Fruit and fromage frais
Tea Homous, pitta bread, breadsticks and malt loaf

THURSDAY

Lunch Fishermans Pie with peas
Fruit and fromage frais
Tea Cheese & tomato puff pastry tart

FRIDAY

Lunch Sausage and lentil casserole with sweet potato wedges
Fruit and fromage frais
Tea Tuna mayonnaise & ham wraps

Fresh fruit and fruit juice available every snacktime

Fresh salad, vegetable sticks and fruit available every mealtime

Filtered water and milk available at all mealtimes

Filtered water available throughout the day to all children

Cakes will be baked for pudding on birthdays and festival days

Menus may change dependent on seasonal vegetables available

**WHEREVER POSSIBLE WE USE FRESH ORGANIC FRUIT &
VEGETABLES**



MENU - WEEK 2

MONDAY

Lunch Vegetable soup with pasta shapes and various sandwiches
Fruit and fromage frais
Tea Crackers with cheese and ham and banana loaf

TUESDAY

Lunch Beef chilli with rice and garlic bread
Fruit and fromage frais
Tea Croissants with jam and/or cheese

WEDNESDAY

Lunch Quorn chicken korma and rice
Fruit and fromage frais
Tea Homemade pizza with cheese, tomato and ham toppings

THURSDAY

Lunch Sausages with mashed potato and peas
Fruit and fromage frais
Tea Assorted sandwiches

FRIDAY

Lunch Pasta with vegetable and tomato sauce with garlic bread
Fruit and fromage frais
Tea Homous, pitta bread, breadsticks and homemade fruit loaf

Fresh fruit and fruit juice available every snacktime
Fresh salad, vegetable sticks and fruit available every mealtime
Filtered water and milk available at all mealtimes
Filtered water available throughout the day to all children
Cakes will be baked for pudding on birthdays and festival days
Menus may change dependent on seasonal vegetables available

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MENU - WEEK 3

MONDAY

Lunch Breaded fish with sweet potato wedges and mixed vegetables
Fruit and fromage frais
Tea Croissants with jam, cheese or ham

TUESDAY

Lunch Minced beef and bean hotpot with mashed potato
Fruit and fromage frais
Tea Cheese and tomato puff pastry tart

WEDNESDAY

Lunch Quorn chicken and mushroom stroganoff with rice
Fruit and fromage frais
Tea Various sandwiches

THURSDAY

Lunch Cheesy ham and leek bake topped with mashed potato
Fruit and fromage frais
Tea Egg mayonnaise & cheese wraps with scones

FRIDAY

Lunch Vegetable lasagne with garlic bread
Fruit and fromage frais
Tea Cheese and ham toasties

Fresh fruit and fruit juice available every snacktime
Fresh salad, vegetable sticks and fruit available every mealtime
Filtered water and milk available at all mealtimes
Filtered water available throughout the day to all children
Cakes will be baked for pudding on birthdays and festival days
Menus may change dependent on seasonal vegetables available

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MENU - WEEK 4

MONDAY

Lunch Creamy tuna pasta bake with garlic bread
Fruit and fromage frais

Tea Pancakes with a variety of toppings

TUESDAY

Lunch Tartiflette with garlic bread
Fruit and fromage frais

Tea Homemade pizza with tomato, cheese and mushroom topping

WEDNESDAY

Lunch Sliced chicken with roast potatoes and broccoli
Fruit and fromage frais

Tea Assorted sandwiches

THURSDAY

Lunch Lamb moussaka with mixed vegetables
Fruit and fromage frais

Tea Houmous with breadsticks and pitta, homemade malt loaf

FRIDAY

Lunch Cowboy casserole with mashed potato and peas
Fruit and fromage frais

Tea Crumpets with cheese and banana loaf

Fresh fruit and fruit juice available every snacktime
Fresh salad, vegetable sticks and fruit available every mealtime
Filtered water and milk available at all mealtimes
Filtered water available throughout the day to all children
Cakes will be baked for pudding on birthdays and festival days
Menus may change dependent on seasonal vegetables available

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VEGETABLES**