

	Monday (V)	Tuesday	Wednesday (V)	Thursday	Friday
Breakfast - Children's Choice of: Fresh fruit with a selection of cereal or porridge, served with a cup of milk or water (Please see chef for allergen information) Morning Snack - Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see Chef for allergen information)					
Lunch (served with a cup of water)					
Main	Creamy Mushroom Carbonara, Broccoli and Garlic Bread G DA MU SY	Beef Goulash with Rice and Cabbage DA	Vegetarian Cottage Pie, Peas and Carrots G CE	Turkey Stir Fry with Vegetables and Noodles	Salmon Fishcakes, Mixed Potato Wedges and Homemade Baked Beans G F
Vegetarian Course	Same as the main	Chickpea Goulash with Rice and Cabbage DA	Same as the main	Tofu Stir Fry with Vegetables and Noodles SY	Veggie Burger, Mixed Potato Wedges and Homemade Baked Beans G
Second Course	Melon	Lemon and Parsnip Muffin G E	Banana and Sultanas	Hand-Cut Fruit Salad	Cinnamon, Peach and Raisin Rice Pudding DA
Afternoon Snack - Chefs daily selection: Rice cakes or breadsticks with fresh fruit or vegetable sticks, served with a cup of milk or water (Please see Chef for allergen information)					
Light Tea (served with a cup of water)					
Main	Children's Sandwich Selection: Egg and Cress G E SE SY Cheese Savoury G SE DA SY With Cucumber Sticks and Hummus	Jacket Potato Slice Topped with Tuna and Sweetcorn served with Pepper Sticks F	Roasted Vegetable Soup with Toasted Wholemeal Bread Dippers CE G DA SY	Hawaiian Pizza Pinwheels with Celery Sticks CE G DA	Chef's Special (See Chef for Further Information and Allergens)
Vegetarian Option	Same as the main	Jacket Potato Slice Topped with Hummus and Sweetcorn served with Pepper Sticks SE	Same as the main	Farmhouse Pizza Pinwheels with Celery Sticks CE G DA	Chef's Vegetarian Special (See Chef for Further Information and Allergens)
Second Course	Vanilla Yoghurt with Crushed Mango DA	Satsuma Segments	Cheese and Crackers G DA	Warm Poached Pears with a Yoghurt Drizzle DA	Apple Slices

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Lunch (served with a cup of water)					
Main	Lamb and Vegetable Cobbler with New Potatoes and Peas CE G	Mild Mexican Veggie Chilli Burrito with Corn on the Cob MU DA G SU SY	Thai Green Salmon Curry with Coconut Rice and Green Beans F	Around the World Chef's Special (See Chef for Further Information and Allergens)	Winter Root Vegetable Stew with Mashed Potatoes CE G
Vegetarian Course	Beanie Vegetable Cobbler with New Potatoes and Peas CE G	Same as the main	Thai Green Tofu Curry with Coconut Rice and Green Beans SY	Around the World Veggie Chef's Special (See Chef for Further Information and Allergens)	Same as the main
Second Course	Banana	Mixed Fruit Platter	Apple and Blackberry Oaty Crumble with Yoghurt DA G	Mixed Melon Slices	Warm Spiced Pineapple with Yoghurt DA
Afternoon Snack - Chefs daily selection: Rice cakes or breadsticks with fresh fruit or vegetable sticks, served with a cup of milk or water (Please see Chef for allergen information)					
Light Tea (served with a cup of water)					
Main	Tuna Crunch Pitta Pocket with Tomato Wedges F G DA SY	Lentil Soup with Buttered Bread Dippers G SY	Mini Mixed Potato Wedges Topped with BBQ Pulled Pork and Cheese G DA	Turkey, Cranberry and Stuffing Panini Fingers with Mixed Vegetable Sticks CE G SE	Children's Choice Tomato and Basil Linguine G MU SY Or Linguine Alfredo G MU SY DA
Vegetarian Option	Hummus Crunch Pitta Pocket with Tomato Wedges G DA SY SE	Same as the main	Mini Mixed Potato Wedges Topped with BBQ Beans and Cheese G DA	Sliced Quorn Fillet, Cranberry and Stuffing Panini Fingers with Mixed Vegetable Sticks CE G SE	Same as the main
Second Course	Breadsticks and Cream Cheese & Blueberries G DA SY SE	Chilled Raspberry & Vanilla Custard DA	Orange Smiles	Pear and Kiwi	Fruit Salad

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Lunch (served with a cup of water)					
Main	Chicken in a Creamy Tomato Sauce with Pasta, Sweetcorn and Peas G DA MU SY	Children's Choice Vegetable Burger with Mushy Peas, Potato Wedges and a Homemade Dipping Sauce G Or Mild Black Eyed Bean Chilli with Rice	Lamb and Apricot Tagine with Lemon Couscous and Broccoli CE G SU MU SY	Rustic Roasted Vegetable Pasta with a Nut-Free Basil Pesto and Panini Fingers G DA MU SY SE	Chef's Choice Roast Beef E G DA Or Roast Pork Dinner E G DA With Roast Potatoes, Sprouts, Swede and Mini Yorkshire Pudding
Vegetarian Course	Tofu in a Creamy Tomato Sauce with Pasta, Sweetcorn and Peas G DA MU SY	Same as the main	Chickpea and Apricot Tagine with Lemon Couscous and Broccoli CE G SU MU SY	Same as the main	Chef's Choice Quorn Fillet Dinner E G DA Or Lentil and Root Vegetable Casserole E G DA CE with Roast Potatoes, Sprouts, Swede and Mini Yorkshire Pudding
Second Course	A Variety of Fresh Fruits	Pears with Custard DA	Sugarless Apple and Banana Flapjack G	Fruit Salad	Winter Berries with Yoghurt DA
Afternoon Snack - Chefs daily selection: Rice cakes or breadsticks with fresh fruit or vegetable sticks, served with a cup of milk or water (Please see Chef for allergen information)					
Light Tea (served with a cup of water)					
Main	Tuna Cheese Melts with Cucumber Sticks F G DA SE	Egg Mayo Wholemeal Rolls with Avocado Slices G DA SE E SY	Mini Jacket Potato Topped with Turkey Curry G	Cosy Tomato Soup with Cheese Toastie Dippers G DA SY	Warm Chicken, Vegetable and Rice Bowl
Vegetarian Option	Hummus and Cheese Melts with Cucumber Sticks G DA SE	Same as the main	Mini Jacket Potato with Vegetable Curry G	Same as the main	Warm Mixed Bean, Vegetable and Rice Bowl
Second Course	Honeydew Melon	Fresh Fruit Platter	Satsuma Segments with Sultanas	Pineapple Fingers	Orange Smiles

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Lunch (served with a cup of water)					
Main	Mac and Cheese Bake with Broccoli G DA MU SY	Turkey Pie with Bubble and Squeak Mash, Roasted Carrots and Parsnips G DA	Hungarian Butternut Squash and Root Vegetables with Roast Potatoes and Green Beans DA	Chef's Choice Lamb Moussaka with Peas and Sweetcorn G DA Or Savoury Beef Mince with Minted New Potatoes and Broccoli G	Veggie Loaded Spaghetti and Meatballs G MU SY
Vegetarian Course	Same as the main	Mushroom and Butterbean Pie with Bubble and Squeak Mash and Roasted Carrots and Parsnips G DA	Same as the main	Chef's Choice Mixed Bean Moussaka with Peas and Sweetcorn G DA Or Veggie Savoury Mince with Minted New Potatoes and Broccoli G SY	Veggie Loaded Lentil Bolognese with Spaghetti G MU SY
Second Course	Fruit Salad	Orange Smiles	Bananas and Custard DA	Mandarins with Winter Berries	Plum and Peach Oaty Crumble with Yoghurt G DA
Afternoon Snack - Chefs daily selection: Rice cakes or breadsticks with fresh fruit or vegetable sticks, served with a cup of milk or water (Please see Chef for allergen information)					
Light Tea (served with a cup of water)					
Main	Lentil Dhal with Soft Naan Bread Dippers G	Salmon and Cream Cheese on a Toasted Muffin with Vegetable Sticks G SE SY DA F	Children's Choice Mini Jacket Potato with Tex Mex Beans Or Cheese Scone with Hummus and Cucumber Sticks G SE DA	Cream of Chicken Soup with Buttered Bread Triangles G DA CE SY	Tuna Crunch Wholemeal Rolls with Carrot Sticks and Sugar Snap Peas F G DA E SY
Vegetarian Option	Same as the main	Hummus on a Toasted Muffin with Vegetable Sticks G SE SY	Same as the main	Cream of Vegetable Soup with Buttered Bread Triangles G DA CE SY	Egg Crunch Wholemeal Rolls with Carrot Sticks and Sugar Snap Peas G DA E SY
Second Course	Breadsticks with Apple Slices G SE SY	Mixed Melon	A Selection of Fresh Fruit	Sliced Pears with Sultanas	Fresh Fruit Platter

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