

LUNCH MENU

Week 3

MONDAY ☀️

Mixed Vegetable Soup

Macaroni Cheese with Hidden Sweet Potato
(V)

Mixed Bean Burrito with Tomato & Pineapple
Salsa & Spiced Quinoa (V)

Jacket Potato with Toppings

Chocolate & Banana Quesadilla

FRIDAY ☀️

French Onion Soup

Fish Goujon Wraps with Mayo & Salad served
with Chips & Low Sugar & Salt Baked Beans

Cauliflower, Aubergine & Chickpea Coconut
Curry with Egg Noodle(V)

Jacket Potato with Toppings

Rice Crispy Cakes

TUESDAY ☀️

Mushroom & Thyme Soup

Sticky Sausage Tray Bake

Coconut Crusted Tofu with Sweet Chilli Sauce &
Steamed Rice (V)

Roasted Peppers & Steamed Broccoli

Creamy Mushroom Linguini (V)

Orange & Carrot Flapjack

EVERYDAY ☀️

Fresh Wholemeal Bread

Seasonally Fresh Whole
Fruit

Yoghurt Bar with Toppings

WEDNESDAY ☀️

Sweetcorn Chowder

Homemade Chicken Pie with Mashed Potato
& Seasonal Vegetables

Spanish Omelette & Seasonal Vegetables (V)

Jacket Potato with Toppings

Fresh Cut Fruit Salad

THURSDAY ☀️

Minestrone Soup

Italian Lasagne with Garlic Bread & Side Salad

Butternut Squash, Spinach & Soya Bean
Risotto (V)

Ham & Leek Pasta Bake

Caramel Popcorn Slice

NOTES

Our cakes and desserts are made with a vegetable alternative to butter so are dairy free unless otherwise stated.

Children with allergies or intolerance, where possible, are given an allergen free version of the dishes. If this is not possible a tasty alternative is given.