

Spring Summer 2017 Lunch & Cold Tea Week 1

Monday

Organic Pasta
Bolognaise
Veggie Bolognaise
Cotswold Ice Cream

Cheese & Onion quiche, with baked beans.
Melon slices

Tuesday

Lentil Dhal
Rice
Lemon Drizzle Cake

Toasted bagels with soft cheese spread.
Apple slices & grapes

Wednesday

Lamb & chickpea Pastry Pie
Butter Bean & Vegetable Pastry Pie
Green Beans
Fruit & Honey Flapjack

Ham or Quorn wholemeal sandwiches,
Carrot & cucumber sticks.
Yoghurt

Thursday

Chicken & Tarragon Stew
Tofu Tarragon Stew
Rice
Fair Trade Banana & Custard

Macaroni cheese, with crusty bread & butter.
Mandarin fruit jelly

Friday

Roast Ham Mashed Potato
Peas Sweetcorn & Gravy
Roast Quorn in Gravy
Fruit Trifle

Tuna mayo & sweet corn wraps.
Fruit selection

About Our Menu

Our menus run on a four-week cycle offering a different range of meals each week, so that your child has the varied diet required to help them develop their tastes and make healthy choices in the future.

All our meat is locally sourced and Farm Assured. All our eggs are free range. We use seasonal vegetables where possible.