

Spring Summer 2017 Lunch & Cold Tea Week 2

Monday

Mixed Bean Chili
Rice

Warm sausage rolls, with carrot & peppers
sticks.

Apple & Blueberry Cake & custard

Apples & raisins

Tuesday

Mackerel Red Pepper & Tomato Sauce
Lentil & Tomato Sauce
Organic Pasta & Grated Cheese
Organic Fruit Yoghurt

Hummous & pita bread, with vegetable sticks.

Strawberries & melon slices

Wednesday

Roast Turkey in Gravy Roast Potatoes
Carrots & Swede
Roast Quorn Fillet

Cheese & tomato wholemeal sandwiches
Cucumber fingers & Grated carrot & raisins

Fair Trade Banana & Custard

Thursday

Fruity Lamb Tagine
Cous Cous
Fruity Chickpea Tagine

Warm beef or cheese ravioli

Fruit Selection

Jamaican Ginger Cake & Custard

Friday

Roasted Mediterranean Vegetable
Lasagne
Peas & Sweetcorn

Savory vegetable rice

Fruit Jelly

Yoghurt

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.