

Spring Summer 2017 Lunch & Cold Tea Week 3

Monday

Creamy Fish Curry
Rice
Chickpea & Vegetable Curry
Organic Fruit Yoghurt

Tomato & basil pasta
Pineapple jelly

Tuesday

Ratatouille Baked Potato & Cheese
Carrot Cake

Warm marmite bagels
Fruit selection

Wednesday

Sweet & Sour Pork
Rice
Sweet & Sour Tofu
Cotswold vanilla Ice Cream

Cream cheese & cucumber wholemeal
sandwiches, carrot & pepper fingers, raisins

Thursday

Beef & Mushroom Pastry Pie
Green beans
Cauliflower Leek & Pea Pastry Pie
Natural Yogurt & Honey

Cheese & onion quiche with beans
Banana delight

Friday

Roast Chicken Roast Potatoes
Swede Carrots & Gravy
Roasted Quorn Fillet
Chocolate & Banana Sponge Custard

Mild chilli bean casserole, with crusty bread
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.