

## Summer/Autumn Menu

Week 1						
Day	Breakfast	Lunch Starter	Lunch Main Course	Lunch Dessert	Afternoon Snack	Light Tea
Monday	Variety of Cereals	-	Chicken Casserole and Vegetables	Fruit Salad	Cucumber & Carrot sticks & hummus	Mini Pitta Pizzas and Side Salad
Tuesday	Warm Porridge and Fresh Fruit	Garlic Bread	Bolognese with Wholewheat Pasta	-	Watermelon slices	Carrot Soup and Bread Roll
Wednesday	Crumpets and Bagels served with cream cheese/butter/	-	Fish Pie with Mashed Potato Top and Peas	Vanilla Ice Cream	Rice Cakes and Cream Cheese	Mini Sandwiches (Variety of Fillings) Cucumber Sticks
Thursday	Variety of Cereals	-		Fruit Jelly	Orange Slices	Vegetable Couscous
Friday	Fruit loaf served with butter/ jam	Naan Bread and Dip	Chicken Curry and Brown Rice	-	Crackers and Soft cheese	Jacket Potato (Variety of Toppings) and side salad

\*Depending on the age of the children, younger children may have their fruit and main meals blended.

\*Where appropriate, dairy free alternative ingredients will be used in cooking so children with allergies can access these meals.

\*No Nuts on site, however we cannot guarantee there will be no traces of nuts due to external packaging processes.

\*Vegetarian alternatives can be offered. Wherever possible, these will be 'as-close-as-possible' to the main meals to promote inclusivity.

## Summer/Autumn Menu

Week 2						
Day	Breakfast	Lunch Starter	Lunch Main Course	Lunch Dessert	Afternoon Snack	Light Tea
Monday	Warm Porridge and Fresh Fruit	Wholemeal flatbread	Chicken Stroganoff with rice	-	Yoghurt	Vegetable Stir-Fry Noodles
Tuesday	Crumpets and Bagels served with cream cheese/butter	-	Mushroom Risotto	Lemon Cake	Apple and Pear Slices	Baked Beans on Toast
Wednesday	Fruit loaf served with butter/ jam	Garlic Bread	Shepherd's Pie and Mixed Vegetables	Fruit cocktail	Banana Fingers	Macaroni Cheese
Thursday	Variety of Cereals and Toast, Butter and Fruit Jams	-	Turkey Meatballs and Penne Pasta	Fruit Crumble and Custard	Breadsticks and Cheese Spread	Vegetable Soup and Bread Roll
Friday	Variety of Cereals	Nachos and Tomato Salsa	Homemade Chicken Goujons and Mixed Vegetables	-	Melon Cubes and Oat Biscuits	Mini Sandwiches/ Wraps (Variety of Fillings) Carrot Sticks

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## Summer/Autumn Menu

Week 3						
Day	Breakfast	Lunch Starter	Lunch Main Course	Lunch Dessert	Afternoon Snack	Light Tea
Monday	Crumpets and Bagels served with cream cheese/butter	-	Sweet ad Sour Chicken with Noodles	Fruit Salad	Yoghurt	Ploughman's
Tuesday	Variety of Cereals and Toast, Butter and Fruit Jams	-	Fresh Fish and Vegetable Pasta	Chocolate Crispy Cakes	Homemade Flapjack *Babies Only Fruit Salad	Mini Sandwiches (Variety of Fillings) Cucumber Sticks
Wednesday	Crumpets and Bagels served with cream cheese/butter	Pitta Bread and Tomato Salsa	Vegetable Lasagne	-	Melon Slices	Sausage Rolls and Spaghetti Hoops
Thursday	Variety of Cereals and Toast, Butter and Marmalade	Poppadom and Mango Chutney	Sweet Potato Curry and Rice	-	Homemade Banana Loaf	Jacket Potato (Variety of Toppings) and side salad
Friday	Warm Porridge and Fresh Fruit	Tortilla Chips and Tomato Salsa  *Babies Only – Melon Slices	Chilli, Rice and Sweetcorn	-	Breadsticks and Cheese Spread	Tomato Soup and Flat Bread

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Week 4						
Day	Breakfast	Lunch Starter	Lunch Main Course	Lunch Dessert	Afternoon Snack	Light Tea
Monday	Variety of Cereals and Toast, Butter and Fruit Jams	Garlic Bread	Roast Chicken, Vegetables and Gravy	Fruit Crumble	Apple and Pear Slices	Cheese Pizzas and Cucumber Sticks
Tuesday	Crumpets and Bagels served with cream cheese/butter	Vegetable Sticks and Dip	Mild Chicken 'Fajitas'  *Wrap, sliced Chicken, sliced peppers	-	Yoghurt	Vegetable Pasta and Pitta Bread
Wednesday	Warm Porridge and Fresh Fruit	-	Sausage, Mash and Gravy	Classic 'School Dinner' Cake	Banana Fingers	Roasted Vegetable Soup
Thursday	Variety of Cereals and Toast, Butter and Fruit Jams	Tomato Soup	Roasted Vegetable Casserole and Sweet Potato Mash	-	Bread Sticks and Cream Cheese	Cheesy Broccoli Pasta Bake



Friday	Crumpets and Bagels served with cream cheese/butter	-	CHILD'S CHOICE  (Every Month – Children will get the opportunity to choose their favourite meal)	Vanilla Ice Cream	Orange Slices	Friday Picnic Tea  *Vegetable/Pepper Sticks, Sliced Bread, Cheese, Dip, Breadsticks and Fresh Fruit
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