



SALAD BAR AND BREAD SERVED EVERYDAY!

Our new menu has been developed to celebrate the winter season with hearty meals full of healthy ingredients. Firm favourites, regional dishes and fruit-based desserts will excite young diners as well as deliver high levels of nutrition and flavour.



CHEF'S APPROVAL



WEEK 1 WINTER TERM MENU

MONDAY

Veggie Sausage, Mashed Potatoes, Gravy, Green Beans. (V)	Campfire Casserole, Mashed Potatoes, Gravy, Green Beans. (VG)	Pasta Twists with Tomato & Basil Sauce. (VG)
Yoghurt Pot (V) or Fresh Fruit (VG)		

TUESDAY

Chicken and Vegetable Pie, Carrots. (V)	Creamy Garden Vegetable Pie, Carrots. (VG)	Jacket Potato with Cheddar Cheese (V) or Baked Beans. (VG)
Vegan Apple and Cinnamon Cake or Fresh Fruit. (VG)		

WEDNESDAY

Macaroni Cheese, Broccoli. (V)	Pepper & Red Onion Spanish Omelette Broccoli. (V) (DF) (GF)	Pasta Bows with Tomato & Basil Sauce. (VG)
Sticky Banana Cake (V) or Fresh Fruit. (VG)		

THURSDAY

Chilli Con Carne, Rice, Sweetcorn. (V)	Veggie Chilli, Rice, Sweetcorn. (VG)	Jacket Potato with Cheddar Cheese (V) or Baked Beans. (VG)
Oaty Apple Crumble (VG) with Custard or Fresh Fruit. (VG)		

FRIDAY

Battered Pollock Fillet, Oven Chips, Garden Peas, Homemade Ketchup. (V)	Vegetable Burger, Oven Chips, Garden Peas, Homemade Ketchup. (V)	Jacket Potato with Cheddar Cheese (V) or Baked Beans. (VG)
Vegan Chocolate Cake or Fresh Fruit. (VG)		

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN-FREE