Spring Menu 2019 Week 1

Meal	Monday	Tuesday	Wednesday	Thursday	Friday		
Breakfast	Low sugar cereals	Low sugar cereals	Low sugar cereals	Low sugar cereals	Low sugar cereals		
	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit		
	Toast	Toast	Toast	Toast	Toast		
	Porridge	Porridge	Porridge	Porridge	Porridge		
	W/G/M/SY	W/G/M/SY	W/G/M/SY	W/G/M/SY	W/G/M/SY		
Morning snack	Breadsticks and sour	Crumpets	Croissants	Crackers and cheese	Fresh fruit platter		
	cream and chive dip						
	B/W/M/	W/G/	E/W/G	W/M/			
Drinks	Milk or Water						
Starter			Poppadum's with	Spinach and feta			
			mango chutney	pitta bake W/M			
Lunch	Roast of the week.	Polish	Balti	Chicken and	Cheesy bean and		
	week,	meatballs meatballs	chicken	asparagus herby	vegetable potato		
	potatoes	with mash	curry and	pasta	bake		
	veg and gravy SY/W	potato	rice				
		E/W/G/	MD	W/M	M		
Vegetarian option	Quorn roast with	Quorn meatballs with	Chickpea and veg	Tofu and asparagus			
	potatoes veg and	pasta or spaghetti	Balti curry and rice	herby pasta			
	gravy W/E/G/SY	E/W/G/	MD	SY/G/W			
Pudding	Fresh fruit platter	Natural yoghurt with			Fresh fruit with jelly		
		fresh fruit M					
Drinks	Water						
Tea	Wraps filled with	Vegetable soup with	Tuna and salmon	Oven baked	Moroccan pork and		
	various fillings and	wholemeal bread	pasta bake	omelette with salad	vegetable cous cous		
	veg sticks W/G/M	W/G/SY	W/G/M/F	E/M	С		
Vegetarian option	Wraps filled with		Cheesy pasta bake		Chickpea and		
	cheese and veg				vegetable cous cous		
	sticks W/G/M		W/G/M		С		
Pudding	Carrot cake cookies	Raspberry ricotta	Fresh fruit crumble	Lemon tea cakes	Natural yoghurt with		
	W/G	cake W/G/E/M	with cream W/G/M	W/G/M	honey M		
Drinks	Milk or Water						

Spring Menu 2019 Week 2

Meal	Monday	Tuesday	Wednesday	Thursday	Friday		
Breakfast	Low sugar cereals	Low sugar cereals	Low sugar cereals	Low sugar cereals	Low sugar cereals		
Dicakiasi	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit		
	Toast	Toast	Toast	Toast	Toast		
	Porridge W/G/M/SY	Porridge W/G/M/SY	Porridge W/G/M/SY	Porridge W/G/M/SY	Porridge W/G/M/SY		
Morning snack	Crackers and cheese	Croissants	Crumpets	Fresh fruit platter	Melon platter		
morning on doc	W/G/M/	W/G/M/	W/G/	Trestrict planer	Tribion plane.		
Drinks	Milk or Water						
Starter	Homemade garlic bread W/G				Naan bread with raita dip W/G/M		
Lunch	Spaghetti bolognaise	Polish sausages with potato and cabbage	Butter chicken with rice	Chicken& sweetcorn pie with new potatoes and	Chickpea shakshuka with rice		
	W/G	E/W/G	M/ME	peas M/W/G	E		
Vegetarian option	Lentil bolognaise W/G	Quorn sausages potatoes and cabbage	Butter Tofu with rice SY/ME	Quorn and sweetcorn pie with new potatoes and peas M/W/G/E			
Pudding		Jam kolaczki W/G	Greek yoghurt with fruit puree M	German apple cake E/W/G/M			
Drinks	Water						
Tea	Thai coconut beef with rice C	Ratatouille& mozzarella with jacket potato M	Meatloaf with baked beans W/G/E	3 veg mac and cheese W/G/M	Tortilla wrap filled with various fillings and salad W/G/M		
Vegetarian option	Thai coconut Quorn with rice C/E/		Lentil and sweet potato loaf with baked beans SY/W/G/ME		Cheese tortilla wraps with various fillings and salad W/G/M		
Pudding	chocolate swirl banana bread W/G/M/E	Seasonal fruit smoothies M	Fresh fruit platter	Homemade ice- cream M	Greek yoghurt chocolate mousse M		
Drinks	Milk or Water						

Spring Menu 2019 Week 3

Meal	Monday	Tuesday	Wednesday	Thursday	Friday		
Breakfast	Low sugar cereals	Low sugar cereals	Low sugar cereals	Low sugar cereals	Low sugar cereals		
	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit		
	Toast	Toast	Toast	Toast	Toast		
	Porridge W/G/M/SY	Porridge W/G/M/SY	Porridge W/G/M/SY	Porridge W/G/M/SY	Porridge W/G/M/SY		
Morning snack	Melon platter	Fresh fruit platter	Breadsticks and	Croissants	Crackers with cheese		
			hummus B/G/W/SE	W/G/M	spread W/G/B		
Drinks	Milk or Water						
Starter		Bagna		Garlic feta dip with			
		Cauda		vegetable sticks			
		with crusty					
		ciabatta M/W/G		M			
Lunch	Spring vegetable	Italian chicken with	Cottage	Rigatoni with sausages	Gammon,		
	tagliatelle with lemon	rice	pie with	and peas	new		
	and chive sauce		seasonal		potatoes		
			vegetables		and veg served with		
	W/G/MD		C/W/G/B/F	W/G/M	parsley sauce M/W/G		
Vegetarian option		Italian tofu with rice	Mixed bean cottage	Rigatoni with Quorn	Quorn roast, new		
			pie with seasonal	sausages and peas	potatoes and veg		
			vegetables		served with parsley		
		SY/	C/W/G/B/F	W/G/M	sauce M/W/G		
Pudding	Lime drizzle cake		Eves pudding		Natural yoghurt with		
	made with mashed				honey		
	potatoes W/G		E/W/G		M		
Drinks	Water						
Tea	Pork and apple	Pizza pies with salad	Mexican chicken	Creamy curried carrot	Beef stir fry noodles		
	casserole	·	with jacket potatoes	and butterbean soup	with crunchy veg		
				with wholemeal bread			
	W/G/C/SY	W/G/M	SD	SY/M/W/G	SY		
Vegetarian option							
Pudding	Fresh fruit platter	Cinnamon and	Natural yoghurt with	Lemon and blueberry	Rhubarb strawberry		
		carrot cookies E/W/G	fruit purée M	bread W/G/E	crunch		
Drinks	Milk or Water						

ALLERGEN CODES

W - Wheat C - Celery

G - Gluten MD - Mustard

M – Milk SE – Sesame

SY – Soya SD - Sulphur Dioxide

F - Fish L - Lupin

E - Eggs B-Barley