

# Spring / summer menu week 1

## Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>	Corn on the Cob		Garlic Bread G DA SY SE		
<b>Main course</b>	Mild Mexican Mixed Bean Chilli with 50/50 Turmeric Rice (V) MU	Pork in a Puy Lentil Gravy and Parsley Potato with Green Beans and Carrots G	Spaghetti Bolognese G	Cheese, Potato and Onion Pie with Coleslaw and Mixed Beans in a Tomato Sauce (V) G DA E MU	Fish Pattie with New Potatoes and Mushy Peas G F SU
<b>Vegetarian option</b>		Quorn in a Puy Lentil Gravy and Parsley Potato with Green Beans and Carrots G E	Vegetable Bolognese G		Veggie Pattie with New Potatoes and Mushy Peas G SU
<b>Dessert</b>		Low sugar Jelly and Fruit Fresh Fruit (V)		Yoghurt with Fresh Fruit DA	Peach Oat Crumble with Low Sugar Custard G DA

## Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>		Melon Slices		Creamed Corn with Veggie Dippers DA CE	
<b>Main course</b>	Vegetarian Sausage in a Roll with Homemade Tomato Sauce CE G SE	Children's Choice: Egg and Cress Pitta Pocket Turkey Salad Pitta Pocket with Vegetable sticks E MU G	Baked Potato Slice with Tuna and Cucumber F E MU	Minestrone Soup CE SU G	Coronation Chicken Sandwiches with Grated Carrot E MU SY G
<b>Vegetarian option</b>		Egg and Cress Pitta Pocket With Vegetable Sticks E MU G	Baked Potato Slice with Hummus and Cucumber SU		Coronation Egg Sandwiches with Grated Carrot E MU SY G
<b>Dessert</b>	Apple Smiles and sultanas		Tropical Fruit Sorbet		Fruit Platter

## Snacks

### Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

### Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

## Allergen Codes

GLUTEN - G, EGG - E, FISH - F, NUTS - N, PEANUTS - PN, SOYA - SY, DAIRY - DA, CELERY - CE,  
MUSTARD - MU, SESAME - SE, SULPHITES - SU, LUPIN - LU, SHELL FISH - SF (Crustaceans and Molluscs)

# Spring / summer menu week 2

## Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>		Melon Slices		Spinach and Sweet Potato Samosa MU G	
<b>Main course</b>	Sausage and Mixed Bean Casserole with Apple Mash (Check sausage allergens with chef) MU CE	Savoury Minced Beef Puff Pastry Pie with Boiled Potatoes and Spring Greens CE G	Tuna and Cheese 'Meatballs' in a Tomato Sauce served with Pasta F DA E G	Mild Chana Masala Curry with 50/50 Turmeric Rice SU MU G	Chicken in a Puy Lentil Gravy served with Roast New Potatoes, Peas and Carrots
<b>Vegetarian option</b>	Vegetarian Sausage and Mixed Bean Casserole with Apple Mash MU CE E	Linda McCartney Savoury Mince Puff Pastry Pie with Boiled Potatoes and Spring Greens CE G SY	Cheesy Falafel in a Tomato Sauce served with Pasta SU DA G		Baked Tofu in a Puy Lentil Gravy served with Roast New Potatoes, Peas and Carrots SY
<b>Dessert</b>	Fresh Fruit Salad		Raspberry Semolina DA G		Pears with Summer Berries

## Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>	Roast Vegetable Wedges with Roast Garlic and Herb Mayo MU E		Mixed Pepper Hummus with Carrot Sticks SU		
<b>Main course</b>	Salmon, Cream Cheese Bagel with Cucumber Sticks F DA G SE	Reduced Salt and Sugar Beans on Toast SY G	Egg Mayonnaise Wraps E G MU DA  Cheese Wraps with Tomato Wedges E G MU DA	Children's Choice:  Muffin Pizza served with Nursery Salad  Margherita or Rainbow Vegetable Pizza SY G DA SE	Mini Ploughman's (Ham, Cheese, Tomato, Apple, Pickle and a Slice of Wholemeal Baguette) G DA SE
<b>Vegetarian option</b>	Kidney Bean with Cream Cheese Bagel and Cucumber Sticks DA G SE				Mini Vegetarian Ploughman's (Egg, Cheese, Tomato, Apple, Pickle and a Slice of Wholemeal Baguette) G DA SE E
<b>Dessert</b>		Peach and Pineapple with a Yoghurt Drizzle DA		Apple and Orange Smiles	Banana and Cocoa Muffin G E

## Snacks

### Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

### Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

## Allergen Codes

GLUTEN - G, EGG - E, FISH - F, NUTS - N, PEANUTS - PN, SOYA - SY, DAIRY - DA, CELERY - CE,  
MUSTARD - MU, SESAME - SE, SULPHITES - SU, LUPIN - LU, SHELL FISH - SF (Crustaceans and Molluscs)

# Spring / summer menu week 3

## Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>		Homemade Nachos with Guacamole DA G			Garlic Bread G SE SY DA
<b>Main course</b>	Lamb Savoury Mince and New Potatoes with Spring Greens CE	Turkey Chasseur with Peas, Sweetcorn and 50/50 Rice	Vegetable and Chickpea Tagine with Couscous G SU	Homemade Baked Chicken Nuggets or Baked chicken strips with Potato Wedges and Peas E G	Salmon, Mackerel and Broccoli Pasta Bake F DA G SY
<b>Vegetarian option</b>	Vegetable and Lentil Savoury Mince and New Potatoes with Spring Greens CE	Mushroom and Butterbean Chasseur with Green Beans, Sweetcorn and 50/50 Rice		Homemade Baked Tofu Nuggets with Potato Wedges and Peas E G SY	Cannellini Bean and Vegetable Pasta Bake DA G SU
<b>Dessert</b>	Mixed Fruit Pot		Pancakes with Ice Cream and Blueberry Sauce E DA G	low sugar jelly whip and raspberries vegetarian option Yoghurt with raspberries DA	

## Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>	Tomato Soup DA			Cheese sticks and apple slices DA	
<b>Main course</b>	Tuna Cheese Panini Fingers with Nursery Salad F E MU DA G SE	Carrot and Parsnip Scone with Cucumber Sticks and Tomato Wedges with hummus E DA G SU	Cauliflower Mac and Cheese DA G	Ham, Tomato and Pickle Sandwiches G SY Egg and Cucumber Sandwiches E G SY MU	BBQ Mixed Bean and Pepper Burrito MU DA G
<b>Vegetarian option</b>	Cheese and Tomato Panini Fingers with Nursery Salad E MU DA G SE			Egg and Cucumber Sandwiches E G SY MU Cheese, Tomato and Pickle Sandwiches G SY DA	
<b>Dessert</b>		Strawberry Fool DA	Florida Fruit Cocktail		Banana Milkshake DA

## Snacks

### Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

### Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water  
DA

## Allergen Codes

GLUTEN - G, EGG - E, FISH - F, NUTS - N, PEANUTS - PN, SOYA - SY, DAIRY - DA, CELERY - CE,  
MUSTARD - MU, SESAME - SE, SULPHITES - SU, LUPIN - LU, SHELL FISH - SF (Crustaceans and Molluscs)

# Spring / summer menu week 4

## Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>			Corn on the Cob		Garlic Bread G DA SY SE
<b>Main course</b>	Cheese Potato and Onion Pie with Coleslaw and Mixed Beans in a Tomato Sauce G DA E MU	Fish Pattie with New Potatoes and Mushy Peas G F SU	Mild Mexican Mixed Bean Chilli with 50/50 Turmeric Rice MU	Pork In a Puy Lentil Gravy with Parsley Potatoes, Green Beans and Carrots G	Spaghetti Bolognese G
<b>Vegetarian option</b>		Veggie Pattie with New Potatoes and Mushy Peas G SU		Quorn in a Puy Lentil Gravy with Parsley Potatoes, Green Beans and Carrots G E	Vegetable Bolognese G
<b>Dessert</b>	Yoghurt with Fresh Fruit DA	Peach Oaty Crumble with Low Sugar Custard G DA		Low sugar Jelly with Fruit Fresh fruit (V)	

## Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>	Creamed Corn with Veggie Dippers DA CE			Melon Slices	
<b>Main course</b>	Minestrone Soup CE SU G	Coronation Chicken Sandwiches with Grated Carrot E MU SY G	Vegetarian Sausage in a Roll with Homemade Tomato Sauce CE G SE	Children's Choice: Egg and Cress Pitta Pocket Turkey Salad Pitta Pocket With Vegetable Sticks E MU G	Baked Potato Slice with Tuna and Cucumber F E MU
<b>Vegetarian option</b>		Coronation Egg Sandwiches with Grated Carrot E MU SY G		Egg and Cress Pitta Pocket With Vegetable Sticks E MU G	Baked Potato Slice with Hummus and Cucumber SU
<b>Dessert</b>		Summer Fruit Platter	Apple Smiles and Sultanas		Tropical Fruit Sorbet

## Snacks

### Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

### Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water  
DA

## Allergen Codes

GLUTEN - G, EGG - E, FISH - F, NUTS - N, PEANUTS - PN, SOYA - SY, DAIRY - DA, CELERY - CE,  
MUSTARD - MU, SESAME - SE, SULPHITES - SU, LUPIN - LU, SHELL FISH - SF (Crustaceans and Molluscs)

# Spring / summer menu week 5

## Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>	Spinach and Sweet Potato Samosa or Naan Bread <b>MU G DA</b>			Melon Slices	
<b>Main course</b>	Mild Chana Masala Curry with 50/50 Turmeric Rice <b>SU MU G</b>	Chicken in a Puy Lentil Gravy served with Roast New Potatoes, Peas and Carrots	Sausage and Mixed Bean Casserole with Apple Mash (Check sausage allergens with chef) <b>MU CE</b>	Savoury Minced Beef Puff Pastry Pie with Boiled Potatoes and Spring greens <b>CE G</b>	Tuna and Cheese 'Meatballs' in a Tomato Sauce Served with Pasta <b>F DA E G</b>
<b>Vegetarian option</b>		Baked Tofu in a Puy Lentil Gravy served with Roast New Potatoes, Peas and Carrots <b>SY</b>	Vegetarian Sausage Mixed Bean Casserole with Apple Mash <b>MU CE E</b>	Linda McCartney Savoury Mince Puff Pastry Pie with Boiled Potatoes and Spring Greens <b>CE G SY</b>	Cheesy Falafel in a Tomato Sauce Served with Pasta <b>SU DA G</b>
<b>Dessert</b>		Pears with Summer Berries	Fresh Fruit Salad		Raspberry Semolina <b>DA G</b>

## Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>			Roast Vegetable Wedges with Roast Garlic and Herb Mayo <b>MU E</b>		Mixed Pepper Hummus with Carrot Sticks <b>SU</b>
<b>Main course</b>	Children's Choice: Muffin Pizza served with Nursery Salad Margherita or Rainbow Vegetable Pizza <b>SY G DA SE</b>	Mini Ploughman's (Ham, Cheese, Tomato, Apple, Pickle and A slice of Wholemeal Baguette) <b>G DA SE</b>	Salmon and Cream Cheese Bagel with Cucumber Sticks <b>F DA G SE</b>	Reduced Salt and Sugar Baked Beans on Toast <b>SY G</b>	Egg Mayonnaise Wraps Cheese Wraps Served with Tomato Wedges <b>E G MU DA</b>
<b>Vegetarian option</b>		Mini Vegetarian Ploughman's <b>G DA SE E</b> (Egg, Cheese, Tomato, Apple, Pickle and A slice of Wholemeal Baguette)	Kidney Bean and Cream Cheese Bagel with Cucumber Sticks <b>DA G SE</b>		
<b>Dessert</b>	Apple and Orange Smiles	Banana and Cocoa Muffin <b>G E</b>		Peach and Pineapple with a Yoghurt Drizzle <b>DA</b>	

## Snacks

### Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

### Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water  
**DA**

## Allergen Codes

**GLUTEN - G, EGG - E, FISH - F, NUTS - N, PEANUTS - PN, SOYA - SY, DAIRY - DA, CELERY - CE, MUSTARD - MU, SESAME - SE, SULPHITES - SU, LUPIN - LU, SHELL FISH - SF (Crustaceans and Molluscs)**

# Spring / summer menu week 6

## Lunchtime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>	Garlic Bread G SE DA SY			Homemade Nachos with Guacamole DA G	
<b>Main course</b>	Salmon, Mackerel and Broccoli pasta bake F DA G SY	Homemade Baked Chicken Nuggets or Baked chicken strips with Potato Wedges and Peas E G	Lamb Savoury Mince and New Potatoes with Spring Greens CE	Turkey chasseur with peas, sweetcorn and 50/50 rice	Vegetable and Chickpea Tagine with Cous Cous G SU
<b>Vegetarian option</b>	Cannellini Bean and Vegetable Pasta Bake DA G SU	Homemade Baked Tofu Nuggets with Potato Wedges and Peas E G SY	Vegetable and Lentil Savoury Mince and New Potatoes with Spring Greens CE	Mushroom and butter bean chasseur with peas, sweetcorn and 50/50 rice	
<b>Dessert</b>		Low sugar Jelly Yoghurt Whip DA  Yoghurt with Mixed Berry Sauce (V) DA	Tropical Fruit Pot		Pancakes with Ice Cream and Blueberry Sauce E DA G

## Teatime

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Starter</b>		Cheese Sticks and Apple slices DA	Tomato Soup DA		
<b>Main course</b>	BBQ Mixed Bean and Pepper Burrito MU DA G	Ham, Tomato and Pickle Sandwiches G SY Egg and Cucumber Sandwiches E G SY MU	Tuna Cheese Panini Fingers with Nursery Salad F E MU DA G SE	Carrot and Parsnip Scone with Cucumber Sticks, Tomato Wedges and hummus E DA G SU	Cauliflower Mac and Cheese DA G
<b>Vegetarian option</b>		Egg and Cucumber Sandwiches E G SY MU	Cheese and Tomato Panini Fingers with Nursery Salad E MU DA G SE		
<b>Dessert</b>	Banana Milkshake DA			Strawberry Fool DA	Florida Fruit Cocktail

## Snacks

### Morning

Fresh fruit, wholemeal toast/baked goods and cereals served with Milk or Water (Check allergens with chef)

### Afternoon

Selection of Fruit and Vegetable Sticks served with Milk or Water

DA

## Allergen Codes

GLUTEN - G, EGG - E, FISH - F, NUTS - N, PEANUTS - PN, SOYA - SY, DAIRY - DA, CELERY - CE,  
MUSTARD - MU, SESAME - SE, SULPHITES - SU, LUPIN - LU, SHELL FISH - SF (Crustaceans and Molluscs)