



# **MENU - WEEK 1**

Breakfast – a selection of cereals, fresh fruit, wholemeal toast. Milk or water.

	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
<b>MORNING</b>	A selection of fresh fruit, crackers & cheese, breadsticks & dips or vegetable sticks.				
<b>LUNCH MAIN MEAL</b>	Pasta Bolognaise with Garlic Bread 1	Grilled Chicken Mini Wraps with Savoury Rice & Salad	Chicken & Vegetable Curry with Rice	Vegetable Lasagne with Roast Potatoes & Green Salad 1, 10	Sausages, New Potatoes & Beans
<b>VEGETARIAN OPTION</b>	Quorn Bolognaise	Grilled Quorn	Vegetable Curry	“ “	
<b>PUDDING</b>	Ice cream 10	Homemade Fairy Cakes 1, 9	Jelly	Homemade Trifle 1, 9, 10	Angel Deligh 10
<b>SNACK TEA</b>	Bagels with Ham & Cheese 1, 10	Sandwiches with a variety of fillings 1	Sausage Rolls & Beans 1,9	Wraps with a variety of fillings 1, 4	Pizza with a selection of toppings 1, 10
<b>PUDDING</b>	Fruit	Yogurt 10	Fruit	Homemade Crispy Cakes 1, 10	Yogurts 1, 10

Dawn– Our Cook will liaise with parents/carers to cater for children with allergy/dietary needs. Allergen information – 1 Cereals containing Gluten, 2 Crustaceans, 3 Molluscs, 4 Fish, 5 Peanuts, 6 Lupin, 7 Nuts, 8 Soyabeans, 9 Eggs, 10 Milk, 11 Celery, 12 Mustard, 13 Sesame, 14 Sulphur dioxide