



## Menu Week 3

### Morning & Afternoon Snack

A small snack served at around 10am with a choice of milk or water

	Monday	Tuesday	Wednesday	Thursday	Friday
	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product	Selection of fruit and/or vegetable sticks & a baked breaded product
Allergies	G, SE, SY	G, SE, SY	G, SE, SY	G, SE, SY	G, SE, SY

### Hot Lunch Menu

A hot Lunch followed by a dessert, served at 12pm with a choice of milk or water

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	<b>Smoky Sausage &amp; Bean Casserole</b> Sausages and beans in a smoky casserole sauce, served with creamy mashed potato	<b>Mediterranean Chicken Pasta</b> Chicken pieces and Mediterranean vegetables in a tomato sauce served with vegetable sticks	<b>Beef Chili</b> A lightly spiced chili Served with white rice and tortilla chips	<b>Roast Chicken Dinner</b> Oven roasted chicken served with roast potatoes, seasonal vegetables and gravy	<b>Vegetable Lasagne</b> Stacked layers of vegetables in tomato sauce, cheese sauce and lasagne sheets served with garlic bread
Allergies	DA, G, SU	DA, G	CE, E, N	E, SE, SF	DA, G
Dessert	Chocolate Swiss Roll	Strawberry Mousse	Homemade Banana Cake	Fromage Frais	Homemade Chocolate Brownie
Allergies	DA, E, G, N, SY	DA	DA, E, G	DA	DA, E, G

### Light Tea Menu

A light tea option hot or cold, served at 4pm with a choice of milk or water

	Monday	Tuesday	Wednesday	Thursday	Friday
	Scrambled eggs on toast followed by a little chocolate treat	Bagels with cream cheese and cucumber sticks	Toast with a selection of toppings, yoghurt and crisps	Cheesy pittas with humous and vegetable sticks	Savoury muffins with a selection of toppings, followed by a fruit yoghurt
Allergies	DA, E, G, SE, SY	DA, G, SE	DA, G, SE, SY	DA, G, SE	DA, G, SY

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)

We will always cater for dietary requirements and needs. The above information is subject to changes of menu ordering and product availability and is just to be used as a guide. Please ensure that you have notified the manager of any allergies, so this can be added to your child's care plan, information will then be passed on to the practitioners and the chef.