



## Menu Week 2

### 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
<b>Main</b>	<b>Chicken Supreme</b> Chicken pieces, and veg in a cream sauce, with white rice and a warm bread roll	<b>Roast Gammon Dinner</b> Oven roasted gammon with cauliflower cheese, new potatoes, peas and carrots	<b>Fish Pie</b> Creamy cheesy fish pie with peas and sweet corn, served with broccoli and carrots	<b>Spaghetti Bolognese</b> Beef spaghetti Bolognese with hidden veg, served with garlic bread	<b>Hunter Chicken</b> Succulent chicken, smoky bacon and mozzarella in a slightly spiced tomato sauce served with sweet potato wedges and vegetable sticks
Allergies	DA, G	DA, G	DA, F, G	DA, G	DA, G
<b>Dessert</b>	Raspberry Ripple Ice Cream	Fruit Yoghurt	Homemade Sticky Toffee Pudding	Butterscotch Angel delight	Homemade Carrot Cake
Allergies	DA, N, PN	DA	DA	DA, G, SY	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
	Selection of savoury sandwiches, with yoghurt and crisps	Savoury wraps followed by chocolate mousse	Bagels with cream cheese and cucumber sticks	Beans on toast followed by a little chocolate treat	Cheesy pittas with vegetable sticks and humous
Allergies	DA, G, SE, SY	DA, G, SE	DA, G, SE	DA, G, SE, SY	DA, G, SE

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.