

3 Week Rolling Menu

Menu 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Cheesy Pasta Bake Pasta in a tomato and cheese sauce served with garlic bread	Cottage Pie A classic cottage pie with beef mince served with carrots and peas	Fish Fingers Served with new potatoes and baked beans.	Vegetable Chili A lightly spiced mixed vegetable chili Served with white rice and tortilla chips	Spaghetti and Meatballs Freshly made beef meatballs in a tomato sauce served with spaghetti and vegetable sticks.
Dessert	Fruit Yoghurt	Lemon Cake	Strawberry Mousse	Chocolate Brownie	Strawberry Jelly

Menu 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Smoky Sausage & Bean Casserole Sausages and beans in a smoky casserole sauce, served with creamy mashed potato	Pasta Served in a Hidden Vegetable Sauce A vegetable sauce containing carrots, celery, onion, peppers, tomatoes, and garlic blended and baked with pasta. Served with vegetable sticks.	Chickpea and potato Curry Homemade chickpea and potato's curry served with Rice and popedom's	Roast Gammon Dinner Oven roasted gammon with cauliflower cheese, new potatoes, peas, and carrots	Tuna Pasta Bake Tuna, sweetcorn, and rigatoni pasta served in a creamy cheese sauce, served with garlic bread
Dessert	Raspberry Ripple Ice Cream	Fairy cakes	Homemade cookies	Fromage frais	Homemade syrup sponge

Menu 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Chicken Curry Chicken with peas, carrots and green beans in a creamy curry sauce, with white rice and poppadom's	Vegetable Lasagne Stacked layers of courgette, aubergine and Quorn mince in tomato sauce, cheese sauce and lasagne sheets served with garlic bread	Sausage & Mash Sausages served with creamy mashed potato, carrots, peas, and an onion gravy	Carbonara Spaghetti served in a cheesy white sauce with bacon and mushrooms. Served with garlic bread	Fish Pie Creamy cheesy fish pie with peas and sweet corn, served with broccoli and peas
Dessert	Chocolate Swiss roll	Mixed Fruit and Greek yoghurt	Angel delight	Pineapple upside-down cake	Eton mess

We will cater for dietary requirements and needs, alternate ingredients can be sourced to create similar dishes for each day, eg Quorn options, dairy free ingredients etc.

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.