

Monday

Tuesday

Wednesday

Thursday

Friday

BREAKFAST

Cornflakes (V), Weetabix (V), Porridge (V)

Wholemeal Toast (V)
Fresh Fruit (V)

Cornflakes (V), Weetabix (V), Porridge (V)

Wholemeal Toast (V)
Fresh Fruit (V)

Cornflakes (V), Weetabix (V), Porridge (V)

Wholemeal Toast (V)
Fresh Fruit (V)

Cornflakes (V), Weetabix (V), Porridge (V)

Wholemeal Toast (V)
Fresh Fruit (V)

Cornflakes (V), Weetabix (V), Porridge (V), Pancakes (V)

Wholemeal Toast (V)
Fresh Fruit (V)

MORNING SNACK

Fresh Fruit (V)

Fresh Fruit (V)

Fresh Fruit (V)

Fresh Fruit (V)

Fresh Fruit (V)

LUNCH

Broccoli Pasta Bake (V)

Broccoli Pasta Bake (No Dairy) (V)

Cauliflower (V)
Green Beans (V)

Pear Crumble (V)
with Custard (V)

Cheese & Crackers (V)

Beans on Toast (V)

Minced Beef Cottage Pie

Soya mince Cottage Pie

Broccoli (V)
Sweetcorn (V)

Fruit Platter

Cheese & Crackers (V)

Chickpea Curry with 50/50 Rice

Roast Chicken, Roast Potatoes and Gravy

Vegetarian Wellington, Roast Potatoes and Gravy

Carrots (V)
Cabbage (V)

Mandarin Yoghurt (V)

Cheese & Crackers (V)

Tuna and Sweetcorn Jacket Potato or Jacket with Baked Beans (V)

Chicken & Bean Stew with 50/50 Rice

Vegetable & Bean Stew with 50/50 Rice

Roasted Squash (V)
Broccoli (V)

Banana Loaf (V)

Cheese & Crackers (V)

Red Pepper and Cheese Frittata (V) with New Potatoes (V)

Battered Fish & Chips

Glamorgan Bean Sausages (V) and Chips (V)

Baked Beans (V)
Steamed Peas (V)

Yoghurt and Fresh Fruit (V)

Cheese & Crackers (V)

Wholemeal Tomato Pasta with Grated Cheese (V) served with Salad

AFTERNOON SNACK

TEA

MENU KEY



Added Plant Power



Vegan



Wholemeal

(V) Suitable for Vegetarians

ALLERGY INFORMATION:

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MORNING SNACK

Fresh Fruit (V)

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Fresh Fruit (V)

LUNCH

Vegetable Enchilada with Rice (V)

Carrots (V)
Parsnips (V)

Eves Pudding with Custard (V)

Cheese & Crackers (V)

Beans on Toast

Beef Lasagne with Garlic Bread

Vegetable Lasagne (V)

Broccoli (V)
Sweetcorn (V)

Pear & Ginger Slice with Custard (V)

Cheese & Crackers (V)

Vegetable Risotto (V)

Roast Chicken, Skin on Roast Potatoes & Gravy

Vegetarian Wellington, Skin on Roast Potatoes & Gravy (V)

Swede (V)
Red Cabbage (V)

Berry Yoghurt (V)

Cheese & Crackers (V)

Soya Bolognaise with Wholemeal Pasta

Chicken Curry with 50/50 Rice

Chickpea Curry with 50/50 Rice (V)

Carrots (V)
Green Beans (V)

Fruit Medley (V)

Cheese & Crackers (V)

Cheese & Tomato Pizza (V) with Rainbow Slaw (V)

Wholemeal Pasta & Vegetable Bake (V) (For babies)

Battered Fish with Potato Wedges

Glamorgan Bean Sausages (V) and Wedges (V)

Baked Beans (V)
Steamed Peas (V)

Yoghurt and Fresh Fruit (V)

Cheese & Crackers (V)

Broccoli Pasta Bake (V)

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MORNING SNACK

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Fresh Fruit (V) 

LUNCH

Macaroni Cheese (V) (V)

Wholemeal Pasta & Vegetable Bake (V) 

Carrots (V)
Sweetcorn (V)

Fruit Salad (V) 

Cheese & Crackers (V)

Beans on Toast (V) 


Chicken Tagine with Couscous 

Vegetable Tagine (V) with Couscous (V) 


Broccoli (V)
Roasted Butternut Squash (V)

Rice Pudding with Berry Compote (V) 

Cheese & Crackers (V)

Wholemeal Tomato & Vegetable Pasta (V) 

Roast Tukey, Stuffing, Skin on Roast Potatoes & Gravy


Vegetarian Wellington, Skin on Roast Potatoes & Gravy (V) 

Brussel Sprouts (V)
Carrots (V)

Sultana Flapjack (V) 

Cheese & Crackers (V)

Tuna and Sweetcorn Jacket Potato

Jacket Potato with Baked Beans & Salad 

Beef Chilli & Beans with 50/50 Rice  

Soya Mince & Beans with 50/50 Rice (V)  

Sweetcorn (V)
Green Beans (V)

Yoghurt and Fresh Fruit (V)

Cheese & Crackers (V)

Salmon Fishcake with Potato Salad

Vegetable Fingers with Potato Salad

Battered Fish & Chips

Glamorgan Bean Sausages (V) and Wedges (V)

Coleslaw (V)
Steamed Peas (V)

Yoghurt and Fresh Fruit (V)

Cheese & Crackers (V)

Cheese & Tomato Quiche (V) with Salad (V) 

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