

WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>
Morning snack	Cucumber sticks	Peppers and chilli houmous	Egg mayonnaise and wholemeal bread squares E, G, SY	Parmesan bites DA, G	Cucumber and tomato slices
LUNCH					
Main	Roasted Ratatouille Pasta G	Minced beef, onion and swede pie G	Turkey and mixed vegetable korma	Lamb in gravy	Smoked haddock, broccoli and pasta and cheddar cheese pasta bake F, DA
Vegetarian option	Roasted Ratatouille Pasta	Plant based mince, onion and swede pie with diced potatoes SY, G	Mixed vegetable and chickpea korma	Roast Quorn in gravy G	Broccoli and sweetcorn pasta bake sprinkled with yeast flakes
Vegan option	Roasted Ratatouille Pasta	Plant based mince, onion and swede pie with diced potatoes SY, G	Mixed vegetable and chickpea korma	Roast Quorn in gravy G	Broccoli and sweetcorn pasta bake sprinkled with yeast flakes
Side	Garlic Bread G, DA	Mashed potato and carrots DA	Rice and peas	Yorkshire puddings, roast potatoes, carrots and green beans G	Crusty bread G
Second course	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA
Afternoon snack	Cream cheese and bread sticks DA, G, SY	Cream crackers and cheddar cheese DA, G	Pepper slices	Garlic and butter bean dip, bread sticks G, SY	Hummus and flat bread G
LIGHT TEA					
Main	Mashed potato and homemade beans DA	Sliced gammon	Tomato and Basil Soup with conchiglie pasta G	Herby chicken pieces	Mixed vegetable and lentil casserole
Vegetarian option	Diced potatoes and homemade beans DA	Bean and vegetable slice G	Tomato and Basil Soup with conchiglie pasta G	Leek and cheese slice G	Mixed vegetable and lentil casserole
Vegan option	Diced potatoes and homemade beans	Bean and vegetable slice G	Tomato and Basil Soup with conchiglie pasta G	Leek and cheese slice G	Mixed vegetable and lentil casserole
Side	Cheddar cheese DA	Cauliflower cheese, tomatoes, cucumbers	French stick and mild cheddar G, DA	Salad, pitta bread and mild cheddar cheese G, DA	Cous Cous G
Second course	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA

ALLERGEN KEY Letters shown under each dish refer to this key. Please speak to the chef before serving any child with a known allergy.

CE Celery	G Gluten	SF Shellfish (Crustaceans & Molluscs)	E Egg	F Fish	LU Lupin	DA Dairy
MU Mustard	N Nuts	PN Peanuts	SE Sesame	SY Soya	S Sulphates	

WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>
Morning snack	Carrot batons	Rice cakes and cheese wedges DA	Crushed banana and wholemeal squares G	Cucumber and pepper sticks	Steamed broccoli and yoghurt dip DA
LUNCH <i>Friday: refer to daily menu for full list of allergens</i>					
Main	Traditional Lancashire hotpot, carrots and swede topped with crispy potatoes	Roast Turkey	Beef chilli con carne	Macaroni, cauliflower and cheese pasta bake DA, G	Chef special
Vegetarian option	Lentil hotpot, carrots and swede topped with crispy potatoes	Roast Quorn G	Five bean chilli con carne	Macaroni, cauliflower and cheese pasta bake	Chef special
Vegan option	Lentil hotpot, carrots and swede topped with crispy potatoes	Roast Quorn G	Five bean chilli con carne	Macaroni, cauliflower and cheese pasta bake	Chef special
Side	Peas	Roast potatoes, seasonal vegetables, Yorkshire puddings and gravy G, DA	Rice, green beans and sour cream DA	Carrots and Broccoli	Chef special
Second course	Assortment of fruit/natural yoghurt	Assortment of fruit/natural yoghurt	Assortment of fruit/natural yoghurt	Assortment of fruit/natural yoghurt	Assortment of fruit/natural yoghurt
Afternoon snack	Cottage cheese and crackers DA, G	Cheese straws, tzatziki DA	Lemon and Coriander hummus with bread sticks G, SY	Mackerel pate and pitta F, G	Chilli hummus and rice cakes
LIGHT TEA					
Main	BBQ Chicken	Swish Fish Pie F, DA	Pitta pockets G with a selection of optional alternative fillings: Coronation chicken · Tuna and mayonnaise F · Cream cheese and beetroot DA	Greek Beans	Chef special
Vegetarian option	BBQ Quorn G	Creamy leek and potato pie	Pitta pockets with a selection of fillings G	Greek Beans	Chef special
Vegan option	BBQ Quorn G	Creamy leek and potato pie	Pitta pockets with a selection of fillings G	Greek Beans	Chef special
Side	Rice salad, cheese and bread sticks DA, G, SY	Sweetcorn	Quinoa salad and sweetcorn	Pitta and Greek minted yoghurt DA, G	Chef special
Second course	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA

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WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>
Morning snack	Cream cheese and crackers DA, G	Mixed peppers and vegetable dip	Curried cauliflower dip and Pitta bread G	Rice cakes and salmon pate F	Red pepper hummus and carrot sticks
LUNCH					
Main	Creamy chicken and mushroom pie with puff pastry DA, G	Cheesy beef bolognese pasta bake DA, G	Shepherds Pie with mashed potato DA	Butternut & Apricot cous cous G	Tuna pasta bake F, G
Vegetarian option	Hearty bean pie with puff pastry G	Plant based bolognese	Sweet potato shepherdless pie	Butternut & Apricot cous cous G	Broccoli, sweetcorn and pepper pasta bake, yeast flakes
Vegan option	Hearty bean pie with puff pastry G	Plant based bolognese	Sweet potato shepherdless pie	Butternut & Apricot cous cous G	Broccoli, sweetcorn and pepper pasta bake, yeast flakes
Side	Diced potatoes and peas	Garlic bread DA, G	Diced carrots	Wholemeal wraps and minted yoghurt DA, G	Broccoli
Second course	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA
Afternoon snack	Mixed peppers and cucumbers	Parmesan bites DA, G	Cucumber	Sour cream and chives, rice cakes DA	Mixed pepper sticks
LIGHT TEA					
Main	Tuna mayonnaise F	Leek, potato and cumin soup	Mini ploughman's tea DA, G	Pasta in a tomato and vegetable sauce G	Coconut cauliflower curry
Vegetarian option	Broken chickpea mayo	Leek, potato and cumin soup	Mini vegetarian ploughman's tea DA, G	Pasta in a tomato and vegetable sauce G	Coconut cauliflower curry
Vegan option	Broken chickpea mayo	Leek, potato and cumin soup	Mini vegan ploughman's tea G	Pasta in a tomato and vegetable sauce G	Coconut cauliflower curry
Side	Sweetcorn, kidney beans and peppers, cheese and wholemeal bread DA, G, SY	Croutons and sweetcorn G	Homemade apple chutney	Grated cheese DA	Cous cous and Tzatziki DA
Second course	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA

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WEEK 4 | Around the World

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>	Cereal, porridge, croissant, wholemeal toast <i>(Please see chef for allergen information)</i>
Morning snack	Cucumber sticks	Cheese and crackers DA	Crostini's, herb and garlic dip G	Pineapple	Bread sticks with tomato and basil dip G, SY
LUNCH					
Main	Keema Martar (minced lamb)	Cottage pie	Navarin of lamb	Chicken and vegetable fried rice	Tuscan salmon with pasta in a tomato sauce G
Vegetarian option	Soy keema Martar (tofu) SY	Vegetable and lentil cottage pie	Navarin de legumes (vegetable stew)	Vegetable fried rice	Pink pearl in a tomato sauce
Vegan option	Soy keema Martar (tofu) SY	Vegetable and lentil cottage pie	Navarin de legumes (vegetable stew)	Vegetable fried rice	Pink pearl in a tomato sauce
Side	Rice	Mashed potatoes with carrots and peas DA	Gratin dauphinoise DA	Carrot and cucumber slices	Sweetcorn and peas
Second course	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA
Afternoon snack	Chickpea and Indian spiced dip with vegetable sticks	Egg and cress, bread sticks E, G, SY	Crudites, Beurre de tomato (tomato butter)	Tomatoes and red peppers	Rice cakes and pesto style spread
LIGHT TEA					
Main	Mild paneer and pea curry DA	Broccoli and white bean soup	Sandwich au fromage frais (cream cheese and herb sandwiches) DA, G	Shredded pork peking style	Pizza wraps G, DA
Vegetarian option	Mild paneer and pea curry	Broccoli and white bean soup	Sandwich au fromage frais (cream cheese and herb sandwiches) DA, G	Shredded jackfruit peking style	Pizza wraps G, DA
Vegan option	Lentil and pea curry	Broccoli and white bean soup	Sandwich au fromage frais (cream cheese and herb sandwiches) G	Shredded jackfruit peking style	Pizza wraps G, DA
Side	Chapati and cucumber raita G	Bread roll and butter G	Cucumbers and tomatoes	Crispy vegetable and bean salad, savoury pancake G	Cucumber
Second course	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA	Assortment of fruit/natural yoghurt DA

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