Summer Menu – Week One

KEY: LW meals for Little Wrigglers & VEG vegetarian option if appropriate

	Breakfast	Snacks am/pm	Lunchtime	Teatime
Monday	Fruit, porridge, wholemeal toast,	Breadsticks & olives	Quorn tomato Ragu with rigatoni pasta	Veggie fingers with vegetable crudites, flatbread and hummus dip
	low sugar cereals natural yoghurt CG M	Strawberry slices	Watermelon slices	Veggie fingers with roasted vegetables in tomato sauce LW Fromage Frais MSS CG
Tuesday	Fruit, porridge	Blueberries pieces	Classic Roast chicken/Quorn chicken	
	wholemeal toast, low sugar cereals natural yoghurt	Banana slices and rice cakes	style pieces VEG carrot, fine beans & roasties with bisto gravy	Easy lentil Curry served with chapati triangles CG
	CG M		Rice Pudding with raisins CG M S	Apple thins
Wednesday	Fruit, porridge wholemeal toast, low sugar cereals	Boiled egg slices with pasta salad E	Moroccan Lamb tagine Moroccan falafel vegetable tagine VEG	Chicken and rice soup Tomato and three bean soup VEG served with farmhouse bread triangles CG
	natural yoghurt CG M	Melon thins	Fresh Orange segments	Pear Slices
Thursday	Fruit, porridge wholemeal toast, low sugar cereals	Raspberries pieces Cheese slices & ritz	Fillet of Fish/Cauliflower cheese crisp grills VEG, new potatoes, garden peas option of parsley sauce/cheese sauce	Spinach and Ricotta tortellini with tomato sauce served with side salad
	natural yoghurt	crackers	F M CG Natural yoghurt with mango compote	Easy peeler orange slices
Friday	Fruit, porridge wholemeal toast, low sugar cereals natural yoghurt	Corn cakes with guacamole M SS S	Salmon and broccoli frittata/cheese and mushroom frittata VEG served with sweet potato fries	Creamy Quorn vegetarian sausage & gnocchi tray bake CG S M
	CG M	Apple slices	Kiwi thins	Banana Spears

Key for allergens:

Celery C Peanuts P Sesame seeds SS Eggs E Fish F Cereals/gluten CG Milk M Soya S Mustard M Lupin L Crustaceans C Molluscs M Sulphur Dioxide/sulphites SD/S Nuts N