Winter Menu - Week Three

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

	Breakfast	Snacks am/pm	Lunchtime	Teatime
Monday	Fruit, porridge, wholemeal toast,	Banana spears	Italian style Quorn chicken casserole with baby potatoes	Pea, ham & mushroom pasta bake/Herby pea and tofu pasta bake in a creamy sauce VEG
	low sugar cereals natural yoghurt CG M	Malt loaf with strawberries CG	Seasonal fruit salad with fresh single cream MSECG	Pear slices/Poached pear LW M CG S
Tuesday	Fruit, porridge, wholemeal toast, low sugar cereals natural yoghurt	Apple Slices Smoked ham with water biscuits CG	Fisherman's Pie with parsley sauce/ Quorn Garlic and herb fillets with steamed vegetables VEG	Authentic Chicken fajitas/Halloumi with vegetables VEG served with tortillas/sweet potato mash LW
	CG M		Honeydew Melon slices FCGEM	Fromage frais
Wednesday	Fruit, porridge, wholemeal toast, low sugar cereals	Muffins slices with creamed cheese	Tasty chicken and sweet potato curry with fluffy garlic rice	Veggie sausage and bean hotpot served with flatbread fingers
	natural yoghurt	CG M Pomegranates	Greek yoghurt with mango compote MM	Orange segments CG E
Thursday	Fruit, porridge, wholemeal toast, low sugar cereals natural yoghurt	Blueberries Pitta fingers with tuna & mayo dip	Classic stove top one pan beef stew/plant-based meatballs VEG with winter vegetables	Baked butternut squash mac & cheese Banana Spears CG M E M
	CG M	CG F E M	Bread and butter pudding with custard	
Friday	Fruit, porridge, wholemeal toast, low sugar cereals	Watermelon Triangles	Pork, apple and sage hotpot with winter vegetables/Plant based sausage & winter vegetables VEG	Slow cooker Bolognese with plant-based mince served with Italian bread slices
	natural yoghurt CG M	Natural yoghurt with puffed rice M	Carrot cake slices MECGS	Kiwi Slices M CG E S

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