

Autum/ Winter 2024 Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	
Breakfast	Selection of cereals, fruit and croissant	Selection of cereals and fruit	Selection of cereals and fruit	Selection of cereals, fruit and toast	Selection of cereals and fruit	Breakfast
Snack	Pear and nectarine	Grapes and plum	Satsuma and melon	Peaches and apples	Blueberry and plum	Snack
Main Lunch	Chorizo lentils with potato and onion rice	Haddock, spinach and leek pie with carrots	Tofu, chickpea and mushroom stroganoff with spring onion mash potato	Spaghetti Bolognese	Mandarin and ginger beef with onions, mushroom and noodles	Main Lunch
Vegetarian	Vegetarian sausage lentils with potato and onion rice	Butterbean, spinach and leek pie with carrots	Tofu, chickpea and mushroom stroganoff with spring onion mash potato	Quorn Bolognese	Mandarin and ginger smoked tofu with onions, mushroom and noodles	Vegetarian
Dessert	Peaches	Orange, apple, nectarine and yoghurt smoothie	Mince pie twists	Cocoa mousse	Cinnamon and vanilla rice pudding	Dessert
Snack	Cream crackers and apple sauce	Breadstick with satsuma	Toast and plum jam	Matzo with chives and garlic butter	Corncake and banana	Snack
Tea	Hidden vegetables tomato pasta with cheddar cheese	Roasted red pepper, sweet potato and smoked paprika soup with brown bread	Veggie lentil lasagna	BBQ chicken and corn rice	Tomato, mozzarella and spinach pizza	Tea
Vegetarian	Hidden vegetables tomato pasta with cheddar cheese	Roasted red pepper, sweet potato and smoked paprika soup with brown bread	Veggie lentil lasagna	BBQ quorn and corn rice	Tomato, mozzarella and spinach pizza	Vegetarian
Pureed Menu						Pureed Menu
Dessert	Banana and ginger cookie	Pineapple	Winter citrus platter	Mango	Papaya	Dessert

	Monday	Tuesday	Wednesday	Thursday	Friday	
Breakfast	Selection of cereals and fruit	Selection of cereals, fruit and brioche	Selection of cereals, fruit and toast	Selection of cereals and fruit	Selection of cereals and fruit	Breakfast
Snack	Melon and peaches	Pear and plum	Nectarine and satsuma	Orange and apple	Mango and banana	Snack
Main Lunch	Sweet and sour chicken and egg fried rice	Roasted turkey roll with dauphinoise potato and peas	Lamb mince ragù with pesto rigatoni pasta	Vegetarian wellington with Yorkshire pudding, steamed carrots, new potatoes and gravy	Plantain frijoles with coriander rice and scrambled eggs	Main Lunch
Vegetarian	Sweet and Sour tofu with egg fried rice	Vegetarian cake with dauphinoise potato and peas	Soya mince ragù with pesto rigatoni pasta	Vegetarian wellington with Yorkshire pudding, steamed carrots, new potatoes and gravy	Plantain frijoles with coriander rice and scrambled eggs	Vegetarian
Dessert	Mango lassi	Peaches and cream	Melon	Raspberry cranachan	Fruit salad	Dessert
Snack	Oatcake and plum	Matzo and strawberry jam	Carrot and cucumber sticks with hummus	Toasted crumpets with dairy free butter	Homemade cheese and tomato twists	Snack
Tea	Pork sausage, apple coleslaw and broccoli	Vegetables and tomato pasta bake with cheese	Fish goujons with sweet potato, sweetcorn and vegan tartare sauce	Onion soup with cheesy bread	Chicken tacos, shredded lettuce and lime mayo	Tea
Vegetarian	Vegetarian sausage, apple coleslaw and broccoli	Vegetables and tomato pasta bake with cheese	Veg fingers with sweet potato, sweetcorn and vegan tartare sauce	Onion soup with cheesy bread	Paneer tacos, shredded lettuce and lime mayo	Vegetarian
Pureed Menu						Pureed Menu
Dessert	Orange	Banana	Spiced pear smoothie	Pineapple tart	Apple and cinnamon cake	Dessert

Baby menu - Food served pureed, either mashed or broken down according to the individual needs of children.

	Monday	Tuesday	Wednesday	Thursday	Friday	
Breakfast	Selection of cereals, fruit and toast	Selection of cereals and fruit	Selection of cereals and fruit	Selection of cereals and fruit	Selection of cereals, fruit and brioche	Breakfast
Snack	Nectarine and satsuma	Melon and strawberry	Pear and plum	Satsuma and banana	Raspberry and apple	Snack
Main Lunch	Braised beef with vegetables and dumplings, gravy, mashed potatoes and broccoli	Dal makhani with roti	Chicken and mushroom pie with peas	One pot jambalaya with pork sausage	Creamy tomato salmon pasta	Main Lunch
Vegetarian	Braised tofu with vegetables and dumplings, gravy, mashed potatoes and broccoli	Dal makhani with roti	Paneer and mushroom pie with peas	One pot jambalaya with vegetarian sausage	Creamy tomato paneer and butternut squash pasta	Vegetarian
Dessert	Rice pudding with strawberry jam	Papaya	Mango, strawberry and peaches bowl topped with oats, raisins and puffed rice	Carrot, pineapple and spinach smoothie	Plum and peach crumble with whipped cream	Dessert
Snack	Breadstick with cream cheese	Seeded bagel with tomato and cheese	Rice cake and orange	Cornish wafer with mango chutney	Cream cracker and grapes	Snack
Tea	Crispy tofu, broccoli, red peppers, mange tout pad Thai	Sweetcorn macaroni and cheese	Roasted pumpkin and carrot soup with cornbread	Turkey goujons, sweet potato and baked beans	Teriyaki paneer and butterbeans with steamed bun, grated carrots and cucumber sticks	Tea
Vegetarian	Crispy tofu, broccoli, red peppers, mange tout pad Thai	Sweetcorn macaroni and cheese	Roasted pumpkin and carrot soup with cornbread	Turkey goujons, sweet potato and baked beans	Teriyaki paneer and butterbeans with steamed bun, grated carrots and cucumber sticks	Vegetarian
Pureed Menu						Pureed Menu
Dessert	Pineapple	Veggie loaded oat cookie	Raspberry and cocoa tart	Poached pear and custard	Mango	Dessert

Baby menu - Food served pureed, either mashed or broken down according to the individual needs of children.

	Monday	Tuesday	Wednesday	Thursday	Friday	
Breakfast	Selection of cereals and fruit	Selection of cereals and fruit	Selection of cereals, fruit and croissant	Selection of cereals and fruit	Selection of cereals and fruit	Breakfast
Snack	Satsuma and melon	Apple and orange	Pear and banana	Strawberry and plum	Pineapple and satsuma	Snack
Main Lunch	Chilli non carne with skinless jacket potato and cheese	Thai chicken curry with vegetable rice noodles	Pulled turkey rice with peas, sweetcorn and carrots	Creamy paneer and vegetables pie with sweetcorn	Roasted lamb with pilau rice and cauliflower	Main Lunch
Vegetarian	Chilli non carne with skinless jacket potato and cheese	Thai chickpea curry with vegetable rice noodles	Pulled mushrooms and quorn pieces, rice with peas, sweetcorn and carrots	Creamy paneer and vegetables pie with sweetcorn	Roasted quorn with pilau rice and cauliflower	Vegetarian
Dessert	Fig, pear and cinnamon yoghurt	Lemon bread pudding	Peaches	Grapes, apple, banana and mango custard fruit salad	Winter spiced oat and pumpkin cheesecake	Dessert
Snack	Homemade dates breakfast bar	Rice cake and mandarin	Toast and dairy free butter	Mini pizza crumpets	Oatcake with cheese and grapes	Snack
Tea	Cavendish selection of sandwiches	Leek, French bean, haricot bean and carrot tart with onion chutney and broccoli	Baked pasta tricolore with roasted pepper pesto, spinach and mozzarella	Cavendish quiche with potato wedges and steamed carrots	Leek and potato soup with sunflower seed bread	Tea
Vegetarian	Cavendish selection of sandwiches	Leek, French bean, haricot bean and carrot tart with onion chutney and broccoli	Baked pasta tricolore with roasted pepper pesto, spinach and mozzarella	Cavendish quiche with potato wedges and steamed carrots	Leek and potato soup with sunflower seed bread	Vegetarian
Pureed Menu						Pureed Menu
Dessert	Cucumber, lime, granny smith apple and mango smoothie	Fruit platter	Broccoli cake	Melon	Banana	Dessert

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