

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Cereal G, DA	Toast G, SY	Cereal G, DA	Toast G	Cereal G, DA
Snack	Fresh fruit	Fresh fruit	Tea cakes & banana G, SE	Houmous & veg sticks G, SU	Cream cracker & spread & strawberries G
Lunch	Starter: Cheesy garlic bread DA, G Main: Bacon & leek pasta & peas DA, G Vegetarian option: Creamy cheese & leek pasta DA, G	Main: Vegetable chilli con carne & rice G Pudding: Jam Sponge & custard DA, E, G	Main: Turkey, roast potatoes, yorkshire pudding, swede, carrots & gravy DA, G, E Vegetarian option: Quorn fillet dinner, roast potatoes, yorkshire pudding, swede, carrots & gravy DA, G, E Pudding: Fresh fruit	Starter: Mini cheese scone with spread DA, G, MU Main: Moroccan lamb tagine, cous cous & broccoli G, SY, MU Vegetarian option: Moroccan Lentil tagine G	Main: Fish in a vegetable sauce, mash potatoes and peas F Vegetarian option: Quorn in a vegetable sauce G Pudding: Fruit of the forest crumble & custard DA, G
Tea	Main: Sweet potato wedges with smoked paprika mayonnaise Pudding: Banana loaf G, E	Main: Tuna wraps G, F Vegetarian option: Egg wraps G, E Pudding: Peach fool DA	Main: Macaroni cheese DA, G, MU Pudding: Apple flapjack G	Main: Beans on toast G, SY Pudding: Fresh fruit	Main: Curried chicken pitta G, SE Vegetarian option: Curried Quorn pitta G, SE Pudding: Fresh fruit

*Cereals containing gluten - G *Soya - SY *Celery - CE *Milk - DA *Eggs - E *Fish - F *Nuts - N *Mustard - MU *Sesame - SE *Lupin - LU

*Sulphur dioxide or sulphite's - SU *Mollusc - SF *Crustaceans - SF *Peanuts - PN

**** PLEASE NOTE**** To meet the needs of children with allergies and dietary needs, a suitable alternative will be offered.