



# Children's Autumn / Winter Lunch Menu

Tasty, homemade, meat-free meals to keep your child going all day.

All meals are prepared on site and served daily.



<b>Week beginning...</b>	<b>Week One</b> 2/11, 23/11, 14/12, 11/01, 1/02	<b>Week Two</b> 9/11, 30/11, 21/12, 18/01, 8/02	<b>Week Three</b> 16/11, 7/12, 4/01, 25/01, 15/02
<b>Monday</b>	Vegetarian Moroccan Couscous with chickpeas & sultanas  Yogurt & Honey	Root vegetable & red lentil Dahl served with basmati rice  Banana & custard	Cheese & cauliflower pasta bake served with peas  Fruit salad
<b>Tuesday</b>	Potato, leek and cabbage Bubble & Squeak with homemade baked beans  Lemon drizzle cake	Broccoli quiche served with potatoes & sweetcorn  Autumn fruit chunks	3 bean Chilli served with rice & grated cheese  Coconut Blancmange
<b>Wednesday</b>	Thai green curry served with rice  Homemade Angel Delight	Pomodoro spaghetti served with cheese & green beans  Greek yogurt & raisins	Butternut squash & lentil Lasagne served with mixed vegetables  Carrot cake
<b>Thursday</b>	Creamy tomato pasta served with mixed vegetable  Seasonal fruit salad	Brown lentil & vegetable Cottage Pie served with garden peas  Rock cakes	Homity pie served with homemade baked beans  Winter fruit oat crumble & custard
<b>Friday</b>	Homemade pizza served with potato wedges & sweetcorn  Rice pudding	Vegetable Chow Mein noodles  Banana bread	Split pea Dahl curry served with basmati rice  Yogurt & fruit compote