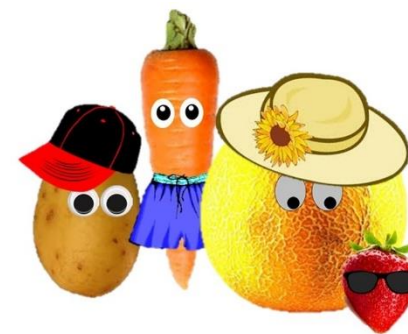


Children's Summer Lunch Menu

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

All meals are prepared on site and served daily.



Week beginning...	Week One 20/06, 11/07, 01/08, 29/08, 19/09, 10/10	Week Two 06/27, 18/07, 08/08, 05/09, 26/09, 17/10	Week Three 04/07, 25/07, 15/08, 12/09, 03/10, 24/10
Monday	Primavera Pasta with Mixed Vegetables Banana & Homemade Custard	Sundried tomato and Feta Frittata with Roast Potatoes and Salad sticks Carrot Cake	Enchiladas with Vegetable Chilli Sauce Melon Slices
Tuesday	3 Bean Chilli with Basmati Rice Greek Yoghurt with Strawberries	Roasted Mediterranean vegetable Lasagne with Broccoli and Sweet Corn Fruit Chunks	Homemade Pizza with Roast Potatoes & Broccoli Chocolate Home-made Angel Delight
Wednesday	Brown Lentils & Vegetable Cottage Pie with Cauliflower and Broccoli Rice Pudding	Vegetable & Split Pea Dahl with Basmati Rice Lemon Blancmange	Roast Vegetable Pasta Bake with Peas Banana Bread
Thursday	Broccoli Quiche with Roast Potatoes & Sweet Corn Oats Fruit Cake	Caribbean Rice and Peas with veggie Jerk sauce Banana & Homemade Custard	Veggie Tagine with Sultanas and Couscous Yoghurt and Stewed Fruit
Friday	Thai Red Curry with Basmati Rice and Peas Custard Cake	Wholemeal Spaghetti Bolognese with Green Beans Yoghurt and Fruit Compote	Vegetable and Lentil Dahl with Basmati Rice Chocolate Bean Cake