



Menu – W/C: 20<sup>th</sup> June 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day
<b>Snack</b>	Apple slices Rice cakes	Banana slices Multigrain crackers (G) Gluten free crackers	Pineapple cubes Rosemary crackers (G) Gluten free crackers	Pear slices Breadsticks (G) Gluten free breadsticks	Grape halves Melba toast thins (G) Gluten free crackers
<b>Lunch</b>	Cauliflower and broccoli cheese pasta bake, served with a crunchy tortilla topping (G) Gluten free pasta and topping (D) (S) Dairy/Soya free cheese sauce  Bosco/Wallis: Shortbread biscuit served with raisins Little Learner: Soft oat bake served with blueberries (G) Gluten free oat biscuit/oat bake (D) (S) Dairy/Soya free oat bake	Sweet and sour chicken breast and vegetables, served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms  Greek yoghurt served with a crunchy granola topping (D) (S) Koko yoghurt (G) Gluten free granola	Mild beef chilli, served with wholewheat pasta and garden peas (G) Gluten free pasta (V) Vegetable and quorn mince chilli  Mandarins served in an orange jelly (V) Vegetarian jelly	Breaded fish cake topped with parsley sauce, served with brown rice and sweetcorn (G) Gluten free fish cake (V) Fishless finger (D) (S) Parsley sauce made with alternative milk  Jam roly poly served with warm custard (G) Gluten free version (D) (S) Dairy/Soya free version with oatly custard	Pork sausage served with soft new potatoes and baked beans (G) Gluten free sausage and gravy (V) Quorn sausage  Strawberry mousse served with fresh strawberries (D) (S) Made with alternative milk
<b>Light Tea</b> <i>Bosco/Wallis</i>	Pitta bread pockets filled with sliced turkey, served with sliced cherry tomatoes (G) Gluten free pitta bread (V) Cheese filling	A choice of plain/cheese scone served with pepper and cucumber sticks (G) Gluten free scone (D) (S) Dairy/Soya free scone	Warm sausage roll served with apple and carrot sticks, with a coleslaw dip (G) Gluten free sausage roll (D) (S) Dairy/Soya free sausage roll and alternative dip	Spaghetti hoops served on a toasted crumpet with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Vegetable quiche served with pepper sticks and houmous (G) Gluten free quiche (D) (S) Dairy/Soya free quiche
<b>Light Tea</b> <i>Little Learners</i>	Pitta bread fingers served with skin-off cucumber sticks and a houmous dip (G) Gluten free pitta bread	Homemade vegetable muffins with a cheese topping (D) (S) Dairy/Soya free version	Rice cakes topped with smashed avocado and tomato slices, served with blueberries (G) Gluten free rice cakes	Spaghetti hoops served on wholemeal toast, with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Oat cakes topped with soft cheese, served with mandarin segments (G) Gluten free crackers

**Please note:** Due to the current circumstances and the shortages of certain food types, we may be required to change the meals offered on the menu. All meals offered will continue to be balanced and nutritious.

**Allergy/Dietary requirements:** Please note, we cater for the individual needs of the child. If your child's allergy/dietary requirements are not listed above, please rest assured that these are covered within their allergy/dietary plan.

See alternatives: **Vegetarian** **Dairy free** **Soya free** **Gluten free**



Menu – W/C: 27<sup>th</sup> June 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day
<b>Snack</b>	Grape halves Melba toast thins (G) Gluten free crackers	Apple slices Rice cakes	Banana slices Multigrain crackers (G) Gluten free crackers	Pineapple cubes Rosemary crackers (G) Gluten free crackers	Pear slices Breadsticks (G) Gluten free breadsticks
<b>Lunch</b>	Pork sausage served with soft new potatoes and baked beans (G) Gluten free sausage and gravy (V) Quorn sausage  Strawberry mousse served with fresh strawberries (D) (S) Made with alternative milk	Cauliflower and broccoli cheese pasta bake, served with a crunchy tortilla topping (G) Gluten free pasta and topping (D) (S) Dairy/Soya free cheese sauce  Bosco/Wallis: Shortbread biscuit served with raisins Little Learner: Soft oat bake served with blueberries (G) Gluten free oat biscuit/oat bake (D) (S) Dairy/Soya free oat bake	Sweet and sour chicken breast and vegetables, served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms  Greek yoghurt served with a crunchy granola topping (D) (S) Koko yoghurt (G) Gluten free granola	Mild beef chilli, served with wholewheat pasta and garden peas (G) Gluten free pasta (V) Vegetable and quorn mince chilli  Mandarins served in an orange jelly (V) Vegetarian jelly	Breaded fish cake topped with parsley sauce, served with brown rice and sweetcorn (G) Gluten free fish cake (V) Fishless finger (D) (S) Parsley sauce made with alternative milk  Jam roly poly served with warm custard (G) Gluten free version (D) (S) Dairy/Soya free version with oatly custard
<b>Light Tea</b> <i>Bosco/Wallis</i>	Vegetable quiche served with pepper sticks and houmous (G) Gluten free quiche (D) (S) Dairy/Soya free quiche	Pitta bread pockets filled with sliced turkey, served with sliced cherry tomatoes (G) Gluten free pitta bread (V) Cheese filling	A choice of plain/cheese scone served with pepper and cucumber sticks (G) Gluten free scone (D) (S) Dairy/Soya free scone	Warm sausage roll served with apple and carrot sticks, with a coleslaw dip (G) Gluten free sausage roll (D) (S) Dairy/Soya free sausage roll and alternative dip	Spaghetti hoops served on a toasted crumpet with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese
<b>Light Tea</b> <i>Little Learners</i>	Oat cakes topped with soft cheese, served with mandarin segments (G) Gluten free crackers	Pitta bread fingers served with skin-off cucumber sticks and a houmous dip (G) Gluten free pitta bread	Homemade vegetable muffins with a cheese topping (D) (S) Dairy/Soya free version	Rice cakes topped with smashed avocado and tomato slices, served with blueberries (G) Gluten free rice cakes	Spaghetti hoops served on wholemeal toast, with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese

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See alternatives: **Vegetarian** **Dairy free** **Soya free** **Gluten free**



Menu – W/C: 4<sup>th</sup> July 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day
<b>Snack</b>	Pear slices Breadsticks (G) Gluten free breadsticks	Grape halves Melba toast thins (G) Gluten free crackers	Apple slices Rice cakes	Banana slices Multigrain crackers (G) Gluten free crackers	Pineapple cubes Rosemary crackers (G) Gluten free crackers
<b>Lunch</b>	Breaded fish cake topped with parsley sauce, served with brown rice and sweetcorn (G) Gluten free fish cake (V) Fishless finger (D) (S) Parsley sauce made with alternative milk  Jam roly poly served with warm custard (G) Gluten free version (D) (S) Dairy/Soya free version with oatly custard	Pork sausage served with soft new potatoes and baked beans (G) Gluten free sausage and gravy (V) Quorn sausage  Strawberry mousse served with fresh strawberries (D) (S) Made with alternative milk	Cauliflower and broccoli cheese pasta bake, served with a crunchy tortilla topping (G) Gluten free pasta and topping (D) (S) Dairy/Soya free cheese sauce  Bosco/Wallis: Shortbread biscuit served with raisins Little Learner: Soft oat bake served with blueberries (G) Gluten free oat biscuit/oat bake (D) (S) Dairy/Soya free oat bake	Sweet and sour chicken breast and vegetables, served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms  Greek yoghurt served with a crunchy granola topping (D) (S) Koko yoghurt (G) Gluten free granola	Mild beef chilli, served with wholewheat pasta and garden peas (G) Gluten free pasta (V) Vegetable and quorn mince chilli  Mandarins served in an orange jelly (V) Vegetarian jelly
<b>Light Tea</b> <i>Bosco/Wallis</i>	Spaghetti hoops served on a toasted crumpet with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Vegetable quiche served with pepper sticks and houmous (G) Gluten free quiche (D) (S) Dairy/Soya free quiche	Pitta bread pockets filled with sliced turkey, served with sliced cherry tomatoes (G) Gluten free pitta bread (V) Cheese filling	A choice of plain/cheese scone served with pepper and cucumber sticks (G) Gluten free scone (D) (S) Dairy/Soya free scone	Warm sausage roll served with apple and carrot sticks, with a coleslaw dip (G) Gluten free sausage roll (D) (S) Dairy/Soya free sausage roll and alternative dip
<b>Light Tea</b> <i>Little Learners</i>	Spaghetti hoops served on wholemeal toast, with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Oat cakes topped with soft cheese, served with mandarin segments (G) Gluten free crackers	Pitta bread fingers served with skin-off cucumber sticks and a houmous dip (G) Gluten free pitta bread	Homemade vegetable muffins with a cheese topping (D) (S) Dairy/Soya free version	Rice cakes topped with smashed avocado and tomato slices, served with blueberries (G) Gluten free rice cakes

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See alternatives: **Vegetarian** **Dairy free** **Soya free** **Gluten free**



Menu – W/C: 11<sup>th</sup> July 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day
<b>Snack</b>	Pineapple cubes Rosemary crackers (G) Gluten free crackers	Pear slices Breadsticks (G) Gluten free breadsticks	Grape halves Melba toast thins (G) Gluten free crackers	Apple slices Rice cakes	Banana slices Multigrain crackers (G) Gluten free crackers
<b>Lunch</b>	Mild beef chilli, served with wholewheat pasta and garden peas (G) Gluten free pasta (V) Vegetable and quorn mince chilli  Mandarins served in an orange jelly (V) Vegetarian jelly	Breaded fish cake topped with parsley sauce, served with brown rice and sweetcorn (G) Gluten free fish cake (V) Fishless finger (D) (S) Parsley sauce made with alternative milk  Jam roly poly served with warm custard (G) Gluten free version (D) (S) Dairy/Soya free version with oatly custard	Pork sausage served with soft new potatoes and baked beans (G) Gluten free sausage and gravy (V) Quorn sausage  Strawberry mousse served with fresh strawberries (D) (S) Made with alternative milk	Cauliflower and broccoli cheese pasta bake, served with a crunchy tortilla topping (G) Gluten free pasta and topping (D) (S) Dairy/Soya free cheese sauce  Bosco/Wallis: Shortbread biscuit served with raisins Little Learner: Soft oat bake served with blueberries (G) Gluten free oat biscuit/oat bake (D) (S) Dairy/Soya free oat bake	Sweet and sour chicken breast and vegetables, served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms  Greek yoghurt served with a crunchy granola topping (D) (S) Koko yoghurt (G) Gluten free granola
<b>Light Tea</b> <i>Bosco/Wallis</i>	Warm sausage roll served with apple and carrot sticks, with a coleslaw dip (G) Gluten free sausage roll (D) (S) Dairy/Soya free sausage roll and alternative dip	Spaghetti hoops served on a toasted crumpet with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Vegetable quiche served with pepper sticks and houmous (G) Gluten free quiche (D) (S) Dairy/Soya free quiche	Pitta bread pockets filled with sliced turkey, served with sliced cherry tomatoes (G) Gluten free pitta bread (V) Cheese filling	A choice of plain/cheese scone served with pepper and cucumber sticks (G) Gluten free scone (D) (S) Dairy/Soya free scone
<b>Light Tea</b> <i>Little Learners</i>	Rice cakes topped with smashed avocado and tomato slices, served with blueberries (G) Gluten free rice cakes	Spaghetti hoops served on wholemeal toast, with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Oat cakes topped with soft cheese, served with mandarin segments (G) Gluten free crackers	Pitta bread fingers served with skin-off cucumber sticks and a houmous dip (G) Gluten free pitta bread	Homemade vegetable muffins with a cheese topping (D) (S) Dairy/Soya free version

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Menu – W/C: 19<sup>th</sup> July 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day	A selection of toast, cereals, porridge, yoghurts and fresh fruit are available each day
<b>Snack</b>	Banana slices Multigrain crackers (G) Gluten free crackers	Pineapple cubes Rosemary crackers (G) Gluten free crackers	Pear slices Breadsticks (G) Gluten free breadsticks	Grape halves Melba toast thins (G) Gluten free crackers	Apple slices Rice cakes
<b>Lunch</b>	Sweet and sour chicken breast and vegetables, served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms  Greek yoghurt served with a crunchy granola topping (D) (S) Koko yoghurt (G) Gluten free granola	Mild beef chilli, served with wholewheat pasta and garden peas (G) Gluten free pasta (V) Vegetable and quorn mince chilli  Mandarins served in an orange jelly (V) Vegetarian jelly	Breaded fish cake topped with parsley sauce, served with brown rice and sweetcorn (G) Gluten free fish cake (V) Fishless finger (D) (S) Parsley sauce made with alternative milk  Jam roly poly served with warm custard (G) Gluten free version (D) (S) Dairy/Soya free version with oatly custard	Pork sausage served with soft new potatoes and baked beans (G) Gluten free sausage and gravy (V) Quorn sausage  Strawberry mousse served with fresh strawberries (D) (S) Made with alternative milk	Cauliflower and broccoli cheese pasta bake, served with a crunchy tortilla topping (G) Gluten free pasta and topping (D) (S) Dairy/Soya free cheese sauce  Bosco/Wallis: Shortbread biscuit served with raisins Little Learner: Soft oat bake served with blueberries (G) Gluten free oat biscuit/oat bake (D) (S) Dairy/Soya free oat bake
<b>Light Tea</b> <i>Bosco/Wallis</i>	A choice of plain/cheese scone served with pepper and cucumber sticks (G) Gluten free scone (D) (S) Dairy/Soya free scone	Warm sausage roll served with apple and carrot sticks, with a coleslaw dip (G) Gluten free sausage roll (D) (S) Dairy/Soya free sausage roll and alternative dip	Spaghetti hoops served on a toasted crumpet with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Vegetable quiche served with pepper sticks and houmous (G) Gluten free quiche (D) (S) Dairy/Soya free quiche	Pitta bread pockets filled with sliced turkey, served with sliced cherry tomatoes (G) Gluten free pitta bread (V) Cheese filling
<b>Light Tea</b> <i>Little Learners</i>	Homemade vegetable muffins with a cheese topping (D) (S) Dairy/Soya free version	Rice cakes topped with smashed avocado and tomato slices, served with blueberries (G) Gluten free rice cakes	Spaghetti hoops served on wholemeal toast, with a grated cheese topping Fruit offered for pudding (G) Gluten free bread and baked beans (D) (S) Dairy/Soya free cheese	Oat cakes topped with soft cheese, served with mandarin segments (G) Gluten free crackers	Pitta bread fingers served with skin-off cucumber sticks and a houmous dip (G) Gluten free pitta bread

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