



Menu – W/C: 5th September 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	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
Snack	Blueberries Rice cakes	Apple sticks Rosemary crackers G Gluten free crackers	Banana slices Breadsticks G Gluten free breadsticks	Pineapple cubes Cracker bites G Gluten free crackers	Pear slices Melba toast thins G Gluten free crackers
Lunch	Cauliflower cheese served with wholewheat pasta pieces and a side of garlic bread G Gluten free pasta and garlic bread (D) (S) Dairy/Soya free cheese sauce Flapjack and raisins G Gluten free flapjack (D) (S) Dairy/Soya free flapjack	Sweet and sour chicken breast served with brown rice and prawn crackers V Vegetable sweet and sour with poppadoms Banana mousse and sliced bananas (D) (S) Dairy/Soya free banana mousse	Savoury mince served with crispy roast potatoes and mixed vegetables V Vegetarian quorn mince G Gluten free pasta Dairy and soya free homemade fruit pudding and custard (D) (S) Oatly custard G Gluten free version	Pork sausage served with potato wedges and baked beans G Gluten free sausage V Quorn sausage Pancakes with mandarin pieces G Gluten free pancake (D) (S) Dairy/Soya free pancake	Fish cake served with lemon sauce, brown rice and sweetcorn V Vegetable finger Raspberry and fruit jelly V Alternative option
Light Tea <i>Bosco/Wallis</i>	Quaesadillas filled with sliced turkey and cheese, served with sliced tomatoes G Gluten free quaesadillas (D) (S) Dairy/Soya free cheese	Soft bagel filled with soft cheese, served with cucumber sticks G Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding G Gluten free bread and baked beans	Cheese and tomato mini pizza, served with pepper sticks G Gluten free pizza (D) (S) Dairy/Soya free pizza	Sausage rolls, served with coleslaw Fruit offered for pudding G Gluten free sausage roll V Cheese and onion roll
Light Tea <i>Little Learners</i>	Homemade dairy and soya free vegetable muffins served with raspberries	Soft bagel filled with soft cheese, served with skin-off cucumber sticks G Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding G Gluten free bread and baked beans	Cheese and tomato toasted fingers, served with pepper sticks G Gluten free version (D) (S) Dairy/Soya free version	Sausage rolls, served with coleslaw Fruit offered for pudding G Gluten free sausage roll V Cheese and onion roll

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: 12th September 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	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
Snack	Pear slices Melba toast thins (G) Gluten free crackers	Blueberries Rice cakes	Apple sticks Rosemary crackers (G) Gluten free crackers	Banana slices Breadsticks (G) Gluten free breadsticks	Pineapple cubes Cracker bites (G) Gluten free crackers
Lunch	Fish cake served with lemon sauce, brown rice and sweetcorn (V) Vegetable finger Raspberry and fruit jelly (V) Alternative option	Cauliflower cheese served with wholewheat pasta pieces and a side of garlic bread (G) Gluten free pasta and garlic bread (D) (S) Dairy/Soya free cheese sauce Flapjack and raisins (G) Gluten free flapjack (D) (S) Dairy/Soya free flapjack	Sweet and sour chicken breast served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms Banana mousse and sliced bananas (D) (S) Dairy/Soya free banana mousse	Savoury mince served with crispy roast potatoes and mixed vegetables (V) Vegetarian quorn mince (G) Gluten free pasta Dairy and soya free homemade fruit pudding and custard (D) (S) Oatly custard (G) Gluten free version	Pork sausage served with potato wedges and baked beans (G) Gluten free sausage (V) Quorn sausage Pancakes with mandarin pieces (G) Gluten free pancake (D) (S) Dairy/Soya free pancake
Light Tea <i>Bosco/Wallis</i>	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Quaesadillas filled with sliced turkey and cheese, served with sliced tomatoes (G) Gluten free quaesadillas (D) (S) Dairy/Soya free cheese	Soft bagel filled with soft cheese, served with cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans	Cheese and tomato mini pizza, served with pepper sticks (G) Gluten free pizza (D) (S) Dairy/Soya free pizza
Light Tea <i>Little Learners</i>	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Homemade dairy and soya free vegetable muffins served with raspberries	Soft bagel filled with soft cheese, served with skin-off cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans	Cheese and tomato toasted fingers, served with pepper sticks (G) Gluten free version (D) (S) Dairy/Soya free version

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



Menu – W/C: 19th September 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	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
Snack	Pineapple cubes Cracker bites (G) Gluten free crackers	Pear slices Melba toast thins (G) Gluten free crackers	Blueberries Rice cakes	Apple sticks Rosemary crackers (G) Gluten free crackers	Banana slices Breadsticks (G) Gluten free breadsticks
Lunch	Pork sausage served with potato wedges and baked beans (G) Gluten free sausage (V) Quorn sausage Pancakes with mandarin pieces (G) Gluten free pancake (D) (S) Dairy/Soya free pancake	Fish cake served with lemon sauce, brown rice and sweetcorn (V) Vegetable finger Raspberry and fruit jelly (V) Alternative option	Cauliflower cheese served with wholewheat pasta pieces and a side of garlic bread (G) Gluten free pasta and garlic bread (D) (S) Dairy/Soya free cheese sauce Flapjack and raisins (G) Gluten free flapjack (D) (S) Dairy/Soya free flapjack	Sweet and sour chicken breast served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms Banana mousse and sliced bananas (D) (S) Dairy/Soya free banana mousse	Savoury mince served with crispy roast potatoes and mixed vegetables (V) Vegetarian quorn mince (G) Gluten free pasta Dairy and soya free homemade fruit pudding and custard (D) (S) Oatly custard (G) Gluten free version
Light Tea <i>Bosco/Wallis</i>	Cheese and tomato mini pizza, served with pepper sticks (G) Gluten free pizza (D) (S) Dairy/Soya free pizza	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Quaesadillas filled with sliced turkey and cheese, served with sliced tomatoes (G) Gluten free quaesadillas (D) (S) Dairy/Soya free cheese	Soft bagel filled with soft cheese, served with cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans
Light Tea <i>Little Learners</i>	Cheese and tomato toasted fingers, served with pepper sticks (G) Gluten free version (D) (S) Dairy/Soya free version	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Homemade dairy and soya free vegetable muffins served with raspberries	Soft bagel filled with soft cheese, served with skin-off cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans

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



Menu – W/C: 26th September 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	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
Snack	Banana slices Breadsticks (G) Gluten free breadsticks	Pineapple cubes Cracker bites (G) Gluten free crackers	Pear slices Melba toast thins (G) Gluten free crackers	Blueberries Rice cakes	Apple sticks Rosemary crackers (G) Gluten free crackers
Lunch	Savoury mince served with crispy roast potatoes and mixed vegetables (V) Vegetarian quorn mince (G) Gluten free pasta Dairy and soya free homemade fruit pudding and custard (D) (S) Oatly custard (G) Gluten free version	Pork sausage served with potato wedges and baked beans (G) Gluten free sausage (V) Quorn sausage Pancakes with mandarin pieces (G) Gluten free pancake (D) (S) Dairy/Soya free pancake	Fish cake served with lemon sauce, brown rice and sweetcorn (V) Vegetable finger Raspberry and fruit jelly (V) Alternative option	Cauliflower cheese served with wholewheat pasta pieces and a side of garlic bread (G) Gluten free pasta and garlic bread (D) (S) Dairy/Soya free cheese sauce Flapjack and raisins (G) Gluten free flapjack (D) (S) Dairy/Soya free flapjack	Sweet and sour chicken breast served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms Banana mousse and sliced bananas (D) (S) Dairy/Soya free banana mousse
Light Tea <i>Bosco/Wallis</i>	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans	Cheese and tomato mini pizza, served with pepper sticks (G) Gluten free pizza (D) (S) Dairy/Soya free pizza	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Quaesadillas filled with sliced turkey and cheese, served with sliced tomatoes (G) Gluten free quaesadillas (D) (S) Dairy/Soya free cheese	Soft bagel filled with soft cheese, served with cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese
Light Tea <i>Little Learners</i>	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans	Cheese and tomato toasted fingers, served with pepper sticks (G) Gluten free version (D) (S) Dairy/Soya free version	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Homemade dairy and soya free vegetable muffins served with raspberries	Soft bagel filled with soft cheese, served with skin-off cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese

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Menu – W/C: 3rd October 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	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
Snack	Apple sticks Rosemary crackers (G) Gluten free crackers	Banana slices Breadsticks (G) Gluten free breadsticks	Pineapple cubes Cracker bites (G) Gluten free crackers	Pear slices Melba toast thins (G) Gluten free crackers	Blueberries Rice cakes
Lunch	Sweet and sour chicken breast served with brown rice and prawn crackers (V) Vegetable sweet and sour with poppadoms Banana mousse and sliced bananas (D) (S) Dairy/Soya free banana mousse	Savoury mince served with crispy roast potatoes and mixed vegetables (V) Vegetarian quorn mince (G) Gluten free pasta Dairy and soya free homemade fruit pudding and custard (D) (S) Oatly custard (G) Gluten free version	Pork sausage served with potato wedges and baked beans (G) Gluten free sausage (V) Quorn sausage Pancakes with mandarin pieces (G) Gluten free pancake (D) (S) Dairy/Soya free pancake	Fish cake served with lemon sauce, brown rice and sweetcorn (V) Vegetable finger Raspberry and fruit jelly (V) Alternative option	Cauliflower cheese served with wholewheat pasta pieces and a side of garlic bread (G) Gluten free pasta and garlic bread (D) (S) Dairy/Soya free cheese sauce Flapjack and raisins (G) Gluten free flapjack (D) (S) Dairy/Soya free flapjack
Light Tea <i>Bosco/Wallis</i>	Soft bagel filled with soft cheese, served with cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans	Cheese and tomato mini pizza, served with pepper sticks (G) Gluten free pizza (D) (S) Dairy/Soya free pizza	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Quaesadillas filled with sliced turkey and cheese, served with sliced tomatoes (G) Gluten free quaesadillas (D) (S) Dairy/Soya free cheese
Light Tea <i>Little Learners</i>	Soft bagel filled with soft cheese, served with skin-off cucumber sticks (G) Gluten free bagel (D) (S) Dairy/Soya free cheese	Toasted crumpet served with spaghetti hoops Fruit offered for pudding (G) Gluten free bread and baked beans	Cheese and tomato toasted fingers, served with pepper sticks (G) Gluten free version (D) (S) Dairy/Soya free version	Sausage rolls, served with coleslaw Fruit offered for pudding (G) Gluten free sausage roll (V) Cheese and onion roll	Homemade dairy and soya free vegetable muffins served with raspberries

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.

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