



Menu – W/C: 22<sup>nd</sup> May 2023

	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 Sticks Multigrain Crackers (G) Gluten free alternative	Cucumber Sticks Pretzels (G) Gluten free crackers	Apple Sticks Cheese Thins (D) (S) Dairy/Soya free alternative (G) Gluten free alternative	Watermelon Slice Savoury Cracker (G) Gluten free alternative	Raisins 5 Fruit loaf (G) Gluten free alternative
<b>Lunch</b>	Tomato and Vegetable Pasta Bake with a Garlic Bread Slice (G) Gluten free pasta (G) Gluten free Garlic Bread  Oat Biscuit and Raisins (G) Gluten free oat biscuit	Fruity Mild Chicken Korma served with Brown Rice and garden peas (D) (S) Free from korma sauce (V) Vegetable korma  Strawberry Mousse and fresh strawberries (D) (S) Free from mousse	Pork Sausage served with new potatoes, sliced carrots served with gravy (D) (S) Dairy/Soya free gravy (G) Gluten free sausage (V) Quorn sausage  Rice Pudding and Mandarins (D) (S) Free from alternative	Beef Bolognese served with wholewheat pasta and mixed vegetables (V) Vegetable bolognese  Jam Roly Poly with Custard (D) (S) (G) Free from angel slice with oatly custard	Breaded fish cake served with lemon rice and sweetcorn (V) Vegetable fingers  Madeira loaf cake (D) (S) (G) Free from Madeira loaf cake
<b>Light Tea</b> <i>Bosco/Wallis</i>	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Mini chicken goujons served in a wrap with a mild salsa dip (D) (S) Free from chicken goujons (G) Gluten free wrap (V) Quorn chicken	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel
<b>Light Tea</b> <i>Little Learners</i>	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Cheese and Tomato flat bread with a salsa dip (D) (S) (G) Alternatives	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel

**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: 29<sup>th</sup> May 2023

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Closed	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>	Closed	Banana Sticks Multigrain Crackers (G) Gluten free alternative	Cucumber Sticks Pretzels (G) Gluten free crackers	Apple Sticks Cheese Thins (D) (S) Dairy/Soya free alternative (G) Gluten free alternative	Watermelon Slice Savoury Cracker (G) Gluten free alternative
<b>Lunch</b>	Closed	Tomato and Vegetable Pasta Bake with a Garlic Bread Slice (G) Gluten free pasta (G) Gluten free Garlic Bread  Oat Biscuit and Raisins (G) Gluten free oat biscuit	Fruity Mild Chicken Korma served with Brown Rice and garden peas (D) (S) Free from korma sauce (V) Vegetable korma  Strawberry Mousse and fresh strawberries (D) (S) Free from mousse	Pork Sausage served with new potatoes, sliced carrots served with gravy (D) (S) Dairy/Soya free gravy (G) Gluten free sausage (V) Quorn sausage  Rice Pudding and Mandarins (D) (S) Free from alternative	Beef Bolognese served with wholewheat pasta and mixed vegetables (V) Vegetable bolognese  Jam Roly Poly with Custard (D) (S) (G) Free from angel slice with oatly custard
<b>Light Tea</b> <i>Bosco/Wallis</i>	Closed	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Mini chicken goujons served in a wrap with a mild salsa dip (D) (S) Free from chicken goujons (G) Gluten free wrap (V) Quorn chicken
<b>Light Tea</b> <i>Little Learners</i>	Closed	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Cheese and Tomato flat bread with a salsa dip (D) (S) (G) Alternatives

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



Menu – W/C: 5<sup>th</sup> June 2023

	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>	Watermelon Slice Savoury Cracker (G) Gluten free alternative	Raisins 5 Fruit loaf (G) Gluten free alternative	Banana Sticks Multigrain Crackers (G) Gluten free alternative	Cucumber Sticks Pretzels (G) Gluten free crackers	Apple Sticks Cheese Thins (D) (S) Dairy/Soya free alternative (G) Gluten free alternative
<b>Lunch</b>	Beef Bolognese served with wholewheat pasta and mixed vegetables (V) Vegetable bolognese  Jam Roly Poly with Custard (D) (S) (G) Free from angel slice with oatly custard	Breaded fish cake served with lemon rice and sweetcorn (V) Vegetable fingers  Madeira loaf cake (D) (S) (G) Free from Madeira loaf cake	Tomato and Vegetable Pasta Bake with a Garlic Bread Slice (G) Gluten free pasta (G) Gluten free Garlic Bread  Oat Biscuit and Raisins (G) Gluten free oat biscuit	Fruity Mild Chicken Korma served with Brown Rice and garden peas (D) (S) Free from korma sauce (V) Vegetable korma  Strawberry Mousse and fresh strawberries (D) (S) Free from mousse	Pork Sausage served with new potatoes, sliced carrots served with gravy (D) (S) Dairy/Soya free gravy (G) Gluten free sausage (V) Quorn sausage  Rice Pudding and Mandarins (D) (S) Free from alternative
<b>Light Tea</b> <i>Bosco/Wallis</i>	Mini chicken goujons served in a wrap with a mild salsa dip (D) (S) Free from chicken goujons (G) Gluten free wrap (V) Quorn chicken	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker
<b>Light Tea</b> <i>Little Learners</i>	Cheese and Tomato flat bread with a salsa dip (D) (S) (G) Alternatives	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker

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



Menu – W/C: 12<sup>th</sup> June 2023

	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 Sticks Cheese Thins (D) (S) Dairy/Soya free alternative (G) Gluten free alternative	Watermelon Slice Savoury Cracker (G) Gluten free alternative	Raisins 5 Fruit loaf (G) Gluten free alternative	Banana Sticks Multigrain Crackers (G) Gluten free alternative	Cucumber Sticks Pretzels (G) Gluten free crackers
<b>Lunch</b>	Pork Sausage served with new potatoes, sliced carrots served with gravy (D) (S) Dairy/Soya free gravy (G) Gluten free sausage (V) Quorn sausage  Rice Pudding and Mandarins (D) (S) Free from alternative	Beef Bolognese served with wholewheat pasta and mixed vegetables (V) Vegetable bolognese  Jam Roly Poly with Custard (D) (S) (G) Free from angel slice with oatly custard	Breaded fish cake served with lemon rice and sweetcorn (V) Vegetable fingers  Madeira loaf cake (D) (S) (G) Free from Madeira loaf cake	Tomato and Vegetable Pasta Bake with a Garlic Bread Slice (G) Gluten free pasta (G) Gluten free Garlic Bread  Oat Biscuit and Raisins (G) Gluten free oat biscuit	Fruity Mild Chicken Korma served with Brown Rice and garden peas (D) (S) Free from korma sauce (V) Vegetable korma  Strawberry Mousse and fresh strawberries (D) (S) Free from mousse
<b>Light Tea</b> <i>Bosco/Wallis</i>	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Mini chicken goujons served in a wrap with a mild salsa dip (D) (S) Free from chicken goujons (G) Gluten free wrap (V) Quorn chicken	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese
<b>Light Tea</b> <i>Little Learners</i>	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Cheese and Tomato flat bread with a salsa dip (D) (S) (G) Alternatives	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese

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



Menu – W/C: 19<sup>th</sup> June 2023

	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>	Cucumber Sticks Pretzels (G) Gluten free crackers	Apple Sticks Cheese Thins (D) (S) Dairy/Soya free alternative (G) Gluten free alternative	Watermelon Slice Savoury Cracker (G) Gluten free alternative	Raisins 5 Fruit loaf (G) Gluten free alternative	Banana Sticks Multigrain Crackers (G) Gluten free alternative
<b>Lunch</b>	Fruity Mild Chicken Korma served with Brown Rice and garden peas (D) (S) Free from korma sauce (V) Vegetable korma  Strawberry Mousse and fresh strawberries (D) (S) Free from mousse	Pork Sausage served with new potatoes, sliced carrots served with gravy (D) (S) Dairy/Soya free gravy (G) Gluten free sausage (V) Quorn sausage  Rice Pudding and Mandarins (D) (S) Free from alternative	Beef Bolognese served with wholewheat pasta and mixed vegetables (V) Vegetable bolognese  Jam Roly Poly with Custard (D) (S) (G) Free from angel slice with oatly custard	Breaded fish cake served with lemon rice and sweetcorn (V) Vegetable fingers  Madeira loaf cake (D) (S) (G) Free from Madeira loaf cake	Tomato and Vegetable Pasta Bake with a Garlic Bread Slice (G) Gluten free pasta (G) Gluten free Garlic Bread  Oat Biscuit and Raisins (G) Gluten free oat biscuit
<b>Light Tea</b> <i>Bosco/Wallis</i>	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Mini chicken goujons served in a wrap with a mild salsa dip (D) (S) Free from chicken goujons (G) Gluten free wrap (V) Quorn chicken	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative
<b>Light Tea</b> <i>Little Learners</i>	Baked beans on a toasted muffin topped with grated cheese (G) Gluten free toast and baked beans (D) (S) Free from cheese	Cream Crackers served with Cheese and Grapes (Sliced accordingly) (D) (S) Free from cheese (G) Gluten free cracker	Cheese and Tomato flat bread with a salsa dip (D) (S) (G) Alternatives	Soft seeded bagel served with cream cheese and chive spread Fruit offered for pudding (D) (S) Free from cheese (G) Gluten free bagel	Rice Cakes topped with Ham and served with Pepper Sticks (V) Cheese alternative

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