

Spring Term Menu 2018 Please circle your choices.

All meals are served with vegetables and bread

Name: _____

	Week 1	Week 2	Week 3
Monday	Organic Beef burger in homemade bun	Cheese Catherine Wheel	Margarita Pizza
	Italian Chickpea Pasta	Jacket Potato & Tuna and Cucumber	Veg Sticks & Fruity Pasta Salad with Garlic Bread
	Cheese Sandwich	Ham Sandwich	Jacket Potato & Cheese
	Chewy Oat and Seed Bar	Rhubarb & Apple Crumble with Custard	Grannie Crunch
	Fresh Fruit and Organic Yoghurt	Raisins	Organic Yoghurt
Tuesday	Bangers and Mash with onion Gravy	Chicken Korma & Rice	Bacon & Tomato Pasta
	Vegetable Goulash	Vegetable Stew & Dumpling with Baked Potato	Jacket Potato & Baked Beans
	Tuna Sandwich	Egg Sandwich	Cheese Sandwich
	Carrot Cake	Treacle Sponge & Custard	Apple Strudel & Custard
	Fresh Fruit	Organic Yoghurt	Fresh Fruit and Organic Yoghurt
Wednesday	Roast Chicken with Onion Gravy	Roast Pork, Apple Sauce & Gravy	Beef Cobbler
	Vegetable Roast	Jacket Potato, Bake Beans & Cheese	Taffy's Pie
	Cheese & Ham Sandwich	Ham Sandwich	Egg Sandwich
	Rice Pudding & Mandarins	Digestive Biscuit, Cheese & Grapes	Date, Oat & Ginger Cookie with a Glass of Milk
	Raisins	Fresh Fruit and Organic Yoghurt	Fresh Fruit
Thursday	Mexican Beef Chilli & Rice	Pasta Bolognese	Chicken Stir Fry with Noodles
	Vegetable Korma & Rice	Shepherdess Pie (v)	Jacket Potato & Cheese
	Jacket Potato and Tuna	Tuna Sandwich	Cheese & Ham Sandwich
	Chocolate Pear Fudge Pudding with Chocolate Sauce	Orange Brownie & Custard	Lemon Drizzle Cake
	Fresh Fruit and Organic Yoghurt	Organic Yoghurt	Raisins
Friday	Fish Fingers	Breaded Salmon Nibbles	Battered Fish
	Vegetable Moussaka	Jacket Potato & Baked Beans	Quorn & Vegetable Fajita
	Cheese Sandwich	Egg Sandwich	Jacket Potato & Cheese
	Forest Fruit Flapjack	Shortbread Finger & Organic Yoghurt	Raspberry Bun
	Organic Yoghurt	Raisins	Fresh Fruit and Organic Yoghurt