


Week Commencing: 2nd July 2018 – 02/07/2018

| <i>Day</i> | <i>Breakfast</i> | <i>Quiche</i> | <i>Midday Meal</i> | <i>Tea</i> | <i>Supper</i> |
|------------------|--|---------------|--|---|------------------|
| Monday |  | Quiche | Chinese pork steaks, roast new potatoes, green beans and carrots Veggie lasagne (v) Pear and ginger cake and cream | Chicken in black bean sauce, rice and prawn crackers Arctic roll and fruit | Toast and drinks |
| Tuesday | Cereals Croissants Scrambled eggs and beans Yoghurts and fruit juice | Quiche | Pasta bolognese, garlic bread, roast squash and sweetcorn Stuffed peppers with Moroccan couscous (v) Trifle | Homemade pizza, chips and beans Jelly and ice cream | Toast and drinks |
| Wednesday | Cereals Potato waffles Scrambled eggs and beans Plum tomatoes Yoghurts and fruit juice | Quiche | Roast pork, roast potatoes, apple sauce, homemade stuffing, carrots and cabbage Lentil curry (v) Pavlova | Make your own chicken fajitas, rocket salad and sweet potato fries Raspberry cheese cake | Toast and drinks |
| Thursday | Cereals Sausage butties Scrambled eggs and beans Yoghurt and fruit juice | Quiche | Beef burgers and wedges Smoked haddock and spring onion fishcakes Fresh fruit salad | Pulled pork baguettes and salad Eaton mess | Toast and drinks |
| Friday | Cereals Full English Yoghurts and fruit juice | | Fish, chips, mushy peas and beans Veggie frittata (v) Orange choc muffins |  | Toast and drinks |

Meals will be served with Seasonal Vegetables, Salad Bar, Fresh Fruit & Yogurt.

Home-made soup with fresh baked bread served at lunchtime.

(g) gluten free (v) vegetarian (d) dairy free