

Week Commencing: 18<sup>th</sup> March 2019 – 18/03/2019

<i>Day</i>	<i>Breakfast</i>	<i>Soup</i>	<i>Midday Meal</i>	<i>Tea</i>	<i>Supper</i>
<b>Monday</b>		Tomato (v)	Tuna and sweetcorn pasta bake or sausages Veggie lasagne (v) Chocolate cake with chocolate buttercream	Cottage pie or BBQ marinated pork steaks, carrots and peas Arctic Roll and fruit	Toast and drinks
<b>Tuesday</b>	Cereals Hash browns Scrambled eggs and beans Yoghurts Fruit juice	Courgette and mascarpone (v)	Slow cooked lamb Balti, naan, poppadums, rice and mango chutney Red pepper and cheese frittata (v) Devonshire splits	Chicken tacos, salad, peppers, onion and sauces Chocolate krispies	Toast and drinks
<b>Wednesday</b>	Cereals Sausage butties Scrambled eggs and beans Yoghurts Fruit juice	Minted garden pea (v)	Roast gammon, cauliflower cheese, kale, carrots and mustard sauce Veggie Chow Mein (v) Rice pudding	Piri piri chicken legs, new potatoes and peas Mandarin cheese cake	Toast and drinks
<b>Thursday</b>	Cereals Croissants and fruit smoothies Scrambled eggs and beans Yoghurts Fruit juice	Leek and potato (v)	Pork hot pot and broccoli, and roasted sweet potato Spinach, sweet potato and lentil dhal (v) Jam scones	Beef burgers, wedges and beans Flapjack	Toast and drinks
<b>Friday</b>	Cereals Full English Scrambled eggs and beans Yoghurts Fruit juice		Fish, chips, mushy peas and tartare sauce Cheese pasties Mars bar krispies		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