



# Spring Term 2023



Menu 1	LUNCH	TEA
Monday	Super green spaghetti with cheese Crudités Chocolate cereal squares	Wraps (hummus/tuna mayo/cheese) Crudités Orange wedges
Tuesday	Roast chicken (or Tofu), with potatoes and seasonal vegetables Fresh fruit with yoghurt and fruit compote	Winter vegetable soup  Homemade cake
Wednesday	Red lentil daal with rice and poppadom's Lamb and courgette kofta Scones with cream and jam	Beans on toast Crudités Melon slices
Thursday	Homemade margarita pizza Salmon flakes and crudités Fresh fruit with yoghurt and fruit compote	Vegan sausage rolls Crudités Oat bars
Friday	Fish (or fishless) fingers With chips and peas Apple rice pudding and homemade jam	Ploughman's Pickles and Olives Banana



All lunches are served with crudités, crackers and fruit



W/C 27/2, 13/3, 27/3, 24/4, 8/5, 22/5, 12/6, 26/6 & 10/7



# Spring Term 2023



Menu 2	LUNCH	TEA
Monday	Cheesy tofu pasta Crudités Cinnamon swirls	Wraps (hummus/tuna mayo/cheese) Crudités Orange wedges
Tuesday	Homemade margarita pizza Tuna flakes and crudités Fresh fruit with yoghurt and fruit compote	Winter vegetable soup  Homemade cake
Wednesday	Sweet potato coconut curry With chicken and rice Chocolate chia pudding	Beans on toast Crudités Melon slices
Thursday	Spaghetti in homemade tomato sauce Beef and mushroom (or vegan) meatballs Fresh fruit with yoghurt and fruit compote	Vegan sausage rolls Crudités Oat bars
Friday	Fish (or fishless) fingers With chips and peas Apple and berry pudding with custard	Ploughman's Pickles and Olives Banana



All lunches are served with crudités, crackers and fruit



W/C 20/2, 6/3, 20/3, 17/4, 1/4, 15/4, 5/6, 19/6, 3/7 & 17/7