

## Menu 2025

## Week 3

MEAL	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	Selection of fortified, low sugar cereals with dairy or plant-based milk				
MID-MORNING SNACK	Platter of Mixed Fruit	Breadsticks and Cucumber Sticks	Platter of Mixed Fruit	Home-Made Tortilla Chips with Tomato Salsa Dip	Rice Cakes with Platter of Mixed Fruit
LUNCH	Beef and Bean Crumble with New Potatoes	Tuna Pasta Bake with Steamed Vegetables	Chicken and Mushroom Stroganoff & Wholemeal Pasta	Roast Chicken with Potatoes and Vegetables	Macaroni & White Bean with Butternut Squash in a chesse sauce
VEGETARIAN	Bean & Vegetable Crumble with New Potatoes	Cheese and Bean Pasta Bake with Steamed Vegetables	Mushroom and Lentil Stroganoff & Wholemeal Pasta	Quorn with potatoes and vegetables	Macaroni & White Bean with Butternut Squash in a chesse sauce
DESSERT	Greek Yogurt & Fresh Fruit	Greek Yogurt & Fresh Fruit	Greek Yogurt & Fresh Fruit	Greek Yogurt & Fresh Fruit	Greek Yogurt & Fresh Fruit
	Afternoon snacks will include an offering of either crackers, breadsticks, rice cakes and oat cakes				
TEA	Wraps with Egg & Cheese with Salad	Beans on Toast	Bread Rolls with Salmon, Cream Cheese and Cucumber	Ham & Cheese sandwiches with salad	Picky Tea with Salad
VEGATARIAN	Wraps with Egg & Cheese with Salad	Beans on Toast	Bread Rolls with Cheese, Hummus and Cucumber	Cheese sandwiches with salad	Picky Tea with Salad
All meals are served with a selection of seasonal vegetables and water, dairy or plant-based milk					

At all meals and snacks alternatives are provided for any dietary or cultural requirements