



Vegetarian Menu

Week 2: Summer 2016



Monday	<u>Lunch</u>	<u>Tea</u>
	Dhal curry served with wholegrain basmati rice Apple & pear slices	Homemade sundried tomato and mozzarella pinwheels served with homemade apple coleslaw Vanilla fromage frais

Tuesday	<u>Lunch</u>	<u>Tea</u>
	Meat free sausage, vegetable and smoked paprika jambalaya Homemade blueberry and oat slice	Alphabet pasta vegetable soup served with wholemeal bread Melon and pineapple salad

Wednesday	<u>Lunch</u>	<u>Tea</u>
	Vegetable chilli bean enchiladas served with an avocado salad and yoghurt and mint sauce Nectarine wedges and grapes	Quorn, potato and chive salad with pepper sticks Fruity fromage frais cake

Thursday	<u>Lunch</u>	<u>Tea</u>
	Creamy mushroom tagliatelle pasta served with garlic bread Natural organic yoghurt with fresh strawberry puree	Rice salad with Cajun spiced three bean mix, sweetcorn and red onion Banana slices and dried dates

Friday	<u>Lunch</u>	<u>Tea</u>
	Goats cheese and sundried tomato filo tart, roast potatoes, fresh broccoli and carrots served with gravy Orange wedges and mango slices	Homemade cheese and chive bread served with spaghetti hoops Fruit Jelly