Week 3	Breakfast	Mid Morning Snack	Lunch	Mid Afternoon Snack	Afternoon Tea
Monday	Breakfast Buffet  A varied selection of low sugar cereals such as porridge, overnight oats, Weetabix, Rice Krispies and Shredded Wheat will be offered, as well as toast and fresh fruit.	Fresh Fruit  Children are offered a variety of fresh fruit	Poached cod with new potatoes and peas  Greek fruit salad	Mini soft cheese and pineapple sandwiches	Chicken risotto and red pepper sticks  Fromage frais with apricot
Tuesday			Chicken Tika served with nan bread with spiced rice Pears with Greek yoghurt	Crackers with soft cheese and carrot sticks	Tuna and sweetcorn sandwiches with cherry tomato lettuce and cucumber  Full fat Yoghurt with peaches
Wednesday			Macaroni cheese  Apricot fool with chopped apricot	Breadsticks with houmous and cucumber and pepper sticks	Chicken fajitas, salad and sweetcorn salsa  Fruit flapjacks
Thursday			Quorn bolognese served with broccoli and wholemeal pitta breads Orange jelly with mandarins	Oatcakes with banana	Baked potato and cheese with tomato, baby spinach and watercress salad  Fruit with Greek yoghurt
Friday			Summer Tuna pasta served with salad and basil Banana split	Yoghurt with pineapple with rice cakes	Home made by the children: mini pizzas with children's choice of healthy toppings served with mixed fresh sweetcorn salad Fruit Salad
	Milk/Water	Milk/Water	Water	Milk/Water	Water
Beans Celery Beetroot Seasonal Summer Ingredients Broccoli Carrots Cauliflower		Courgettes Rhubarb Cucumber Spinach New Potatoes Strawberries Onions Tomatoes Peas Watercress	All dishes are freshly prepared on site by a trained chef and are adapted for individual dietary requirements as necessary.  None of our dishes contain GM ingredients, artificial sweeteners or additives.		