






ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

Spring EYC Menu Week 1

Added Plant Power 
Vegan 
Wholemeal 

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WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Cornflakes Weetabix, Porridge Wholemeal Toast Fresh Fruit Scrambled Eggs	Cornflakes, Weetabix , Porridge Wholemeal Toast Fresh Fruit	Cornflakes , Weetabix, Porridge Wholemeal Toast Fresh Fruit Scrambled Eggs	Cornflakes, Weetabix , Porridge Wholemeal Toast Fresh Fruit	Cornflakes, Weetabix, Pancakes Wholemeal Toast Fresh Fruit
Main Course	Cheese and Tomato Pizza	BBQ Chicken & Rice	Vegetarian Shepherdess Pie (mashed potato topping)	Chicken Chow Mein with Penne Pasta	Salmon Fish Fingers and Chips
Vegetarian Option		Quorn Fillet in Mediterranean Sauce & Rice	Vegetarian Shepherdess Pie (mashed potato topping)	Sweet and sour vegetables with Penne Pasta	Glamorgan Bean Sausages 
Side Vegetables	Cauliflower Green Beans	Broccoli Sweetcorn	Carrots Cabbage	Roasted Squash Peppers	Baked Beans Steamed Peas
Dessert	Pear Crumble with Custard 	Fruit Jelly with Mandarins	Apple, Cheese and Crackers 	Banana Loaf 	Yoghurt and Fresh Fruit Station
			Available Daily: Fresh Fruit and bread		
Tea Fresh Fruit Daily	Red Pepper and Cheese Frittata	Tuna and Sweetcorn Jacket Potato	Wholemeal Tomato Pasta with Grated Cheese 	Vegetable Pasty – Chefs Special	Sandwiches Fresh Fruit

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Spring EYC Menu Week 2

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Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Cornflakes, Weetabix, Porridge Wholemeal Toast Fresh Fruit Boiled Eggs	Cornflakes, Weetabix, Porridge Wholemeal Toast Fresh Fruit	Cornflakes, Weetabix, Porridge Wholemeal Toast Fresh Fruit Boiled Eggs	Cornflakes, Weetabix, Porridge Wholemeal Toast Fresh Fruit	Cornflakes, Weetabix, Porridge Wholemeal Toast Fresh Fruit
Main Course	Broccoli Pasta Bake	Beef Lasagne	Roast Chicken, Skin On Roast Potatoes & Gravy	Chicken and Vegetable Couscous	Fish Battered And chips
Vegetarian Option		Vegetable Lasagne	Vegetarian Wellington 🌿	Moroccan Vegetable Tagine with Couscous	Cheese & Red Pepper Frittata & chips
Side Vegetables	Carrots Broccoli	Sweetcorn Courgettes	Cauliflower Carrots	Red Cabbage Green Beans	Baked Beans Steamed Peas
Dessert	Apple Crumble with Custard	Pear & Ginger Slice with Custard 🌾	Melon, Crackers and Cheese	Carrot & Courgette Cake 🌍	Yoghurt and Fresh Fruit Station
			Available Daily: Fresh Fruit and bread		
Tea Fresh Fruit Daily	Jacket Potato with Beans	Wholemeal Pasta & Vegetable Bake	Cheese and Tomato Pizza with Rainbow Slaw	Vegetable Risotto with Garlic Bread	Sandwiches Fresh Fruit

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Spring EYC Menu Week 3

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WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Cornflakes , Weetabix , Porridge Wholemeal Toast Fresh Fruit Scrambled Eggs	Cornflakes, Weetabix, Porridge Wholemeal Toast Fresh Fruit	Cornflakes, Weetabix, Porridge Wholemeal Toast Fresh Fruit Scrambled Eggs	Cornflakes , Weetabix, Porridge Wholemeal Toast Fresh Fruit	Cornflakes , Weetabix, Pancakes Wholemeal Toast Fresh Fruit
Main Course	Tomato Arrabiata Pasta 🍝	Chicken and Apricot Tagine with Couscous	Roast Turkey & Stuffing with Skin on Potatoes & Gravy	Beef Chilli & Beans with Rice	Fish Fingers and Chips
Vegetarian Option		vegetable and apricot tagine with couscous 🌿	Roast Quorn Fillet & Stuffing with Skin on Potatoes & Gravy 🌿	Mixed Bean Chilli with Rice	Vegetarian Bean Burger and chips
Side Vegetables	Peppers Green Beans 🌍	Sweetcorn Courgettes	Cauliflower Carrots	Broccoli Red Cabbage	Baked Beans Steamed Peas 🌍
Dessert	Rice Pudding with Mixed Berries Compote	Apple and Raisin Strudel with Custard	Apple Flapjack	Peach Upside Down Cake with Custard	Yoghurt and Fresh Fruit Station
			Available Daily: Fresh Fruit and bread		
Tea Fresh Fruit Daily	Ratatouille with Jacket Potato	Tuna and Vegetable Pasta Bake	Cheese and Tomato Quiche	Beans on Toast	Sandwiches Fresh Fruit