**MENU FOR WEEK COMMENCING: Monday 1st January 2018**

**Bank Holiday Staff Training**

|  |  |  |  |  |  |
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|  | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** |
| **Snack**  **(Water & Milk)** | There is a wide variety of snacks every day  (i.e. fresh fruit, vegetables, breadsticks, hot cross buns, croissants, brioche, rice cakes, toast etc) | | | | |
| **Lunch**  **(Water)** | B/H | Training | Chicken &  Vegetable  Crumble | Vegetable &  Noodle  Stir Fry | Homemade  Salmon  Fishcakes |
|  |  | New Potatoes  Peas  Sweetcorn  Cauliflower | Carrots  Broccoli  Sweetcorn | Homemade potato wedges  Peas  Cauliflower |
|  |  | Vegetable &  Lentil  Crumble | As Above | Homemade potato  &  Vegetable cakes |
| **Dessert** |  |  | Fruit Yoghurt | Apple & Blackberry  Crumble with  Custard | Fruit salad  With  Greek yoghurt |
| **Tea**  **(Water & Juice)** | Fresh Fruit | Fresh Fruit | Assorted Cheese  &  Crackers. Celery &  Cucumber  Fresh Fruit | Mini lamb koftas  Mini Quorn Koftas  Pitta Bread  Yoghurt dip  Salad sticks  Fresh Fruit | Homemade  Carrot soup  With bread  Fresh Fruit |

Water is available throughout the day

Yellow Room’s menu is adapted to suit the weaning stage of each child

If your child has an allergen the menu will be adapted according to their required diet