**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)** | Tortelloni  With Ricotta &  Spinach in Tomato sauce | Moroccan Lamb  Vegetable Tagine | Beef &  Mixed bean  Chilli | Chicken &  Vegetable Potato  Topped Pie | Cod, Sweet potato,  Chickpeas &  Spinach Curry |
| Salad sticks  Broccoli  Cauliflower | Cous cous  Carrots  peas | Wholegrain rice  Green Beans  Sweetcorn | Carrots  Broccoli  Mashed swede | Jacket potato  Mixed  vegetables |
| As Above | Moroccan Lentil & vegetable  Tagine | Quorn &  Mixed bean  chilli | Cheese, Lentil &  Vegetable Potato  Topped Pie | Sweet Potato,  Chickpea &  Spinach curry |
| **Dessert** | Semolina  With Peach  Puree | Baked Apples  With  cinnamon | Fruit Yoghurt | Homemade  Shortbread with  Satsuma Segments | Rhubarb  Sponge with  Custard |
| **Tea**  **(Water & Juice)** | French bread  With chicken,  Marmite or cheese  Slices  Fresh Fruit | Assorted cheese  & crackers  Celery & cucumber  Fresh Fruit | Homemade  Vegetable soup  With bread  Fresh Fruit | Sandwiches with  Salmon, cream cheese or  Marmite  Fresh Fruit | Oaty apple,  Raisin & Wensleydale  Muffins with Crudites  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