**WEEK 3**

**MENU FOR WEEK COMMENCING: Winter/Spring 2019/2020**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **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)** | Lamb & Vegetable Bolognaise | Vegetable  Pasta Bake | Fish Pie | Homemade Breaded Chicken Breast | Roast Leg of Pork  With Gravy |
| Penne Pasta  Mixed Vegetables  Salad Sticks | Sweetcorn  Peas  Garlic Bread | Carrots  Cabbage  Cauliflower | New Potatoes  Baked Beans  Sweetcorn  Green Beans | Mashed Potato  Carrots  Mashed Swede  Roasted Parsnips |
| Vegetable  Bolognaise | As Above | Vegetable Pie | Breaded Quorn Fillet | Lentil & Vegetable  Casserole |
| **Dessert** | Peach Slices  With  GreekYoghurt | Coconut Rice Pudding | Rhubarb Fool | Apple Eves Pudding With  Custard | Fruit Yoghurts |
| **Tea**  **(Water)** | Assorted  Cheese & Crackers  Celery / Cucumber  Fresh Fruit | Toasted  Crumpets  With various  Toppings  Fresh Fruit | Jacket Potatoes  With  Chilli/Cheese  Fresh Fruit | Homemade  Butternut  Squash Soup  With Bread  Surprise Biscuits  Fresh Fruit | Sandwiches  With Chicken Breast, Marmite or Cheese  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