

## Summer lunch menu 2021-week 2

	Breakfast	Snack AM	Lunch served with seasonal Vegetables	Snack PM	Afternoon tea
Monday	A Selection of cereal, pancakes, croissants, fruit, brioche and breakfast bakes are available from 8am.  Cow's milk and water is provided	A selection of toast and fruit will be available  Cow's milk and water is provided	Beef cobbler with new potatoes and crusty bread ★ Melon medley Potato and green vegetables	Carrot batons, beetroot dip and oatcakes Boiled carrot batons and carrot puffs	Tuna and sweetcorn pasta salad Malt loaf Tomato and pasta
Tuesday			Ham and cheese jacket potato with grated cheese and cucumber ★ Fresh fruit salad Broccoli and aubergine	Crackers, cream cheese, olives Cream cheese on soft bread with softened baby corn	Honey or Houmous sandwiches with crispies and crudites Greek yoghurt with honey Parsnip and pea
Wednesday			Macaroni cheese with baby corn and tomatoes (V) ★ Greek yoghurt with raspberries Baby corn and tomatoes	Toasted naan bread, pear slices Soft bread and skinless soft pear	Sausage in a roll with couscous and cucumber Pineapple and mandarins Carrot and courgette
Thursday			Mild sweet potato and chickpea and chicken coconut curry with rice and naan bread ★ Banana and Custard Carrot and potato	Cucumber, melba toast and tzatziki Cucumber centre and 'Goodies' sticks	Egg and cress or ham sandwiches with tomatoes and olives Greek yoghurt with honey Butternut squash and swede
Friday			Mixed pepper, chorizo, and mushroom potato bake ★ Fruit yoghurt Mixed beans and peas	Breadsticks, houmous, pepper sticks Banana and blueberry wafers	Cheese and tomato or marmalade sandwiches with pepper sticks and iceberg Pear and peach medley Sweet potato & carrot

Purees, highlighted in the **Blue** are for early weaners. As babies become used to flavours and textures, they will progress to more complex dishes. Finger foods like soft vegetables and bread are given in addition. Your key person will love to hear how weaning is going at home so we can work together. • Vegetarian options are highlighted in green. • All dishes are adapted for individual dietary requirements as necessary. • None of our dishes contain GM ingredients, artificial sweeteners or additives.