FEEDING INDEPENDENT MINDS

	Week 1 w/c 26 <sup>th</sup> February 2024	Monday	Tuesday	Wednesday	Thursday	Friday
-	Starter	Selection of Crudités with dips (H)	Caesar salad	Soup of the day (H)	Boiled eggs	Selection of Crudités with dips (H)
	Main course	Baked potato with baked beans (H) or Ratatouille (H) and cheese, served with broccoli	Home made Beef Chilli (H) Served with rice and carrots & courgettes	Pork Lincolnshire Sausages Served with cauliflower puree (H), green beans & Gravy	Chicken pasta served with sweetcorn & peas	Haddock fillet Served with Couscous & Seasonal veg
1	Main Course Vegetarian	Baked potato with baked beans (H) or Ratatouille (H) and cheese, served with broccoli	Home made Veg Chilli (H) served with rice, carrots & courgettes	Vegetable sausages Served with cauliflower puree (H), green beans & Gravy	Vegetable pasta served with sweetcorn & peas	Home made Honey roasted Vegetable Tart Served with Couscous & Seasonal veg
	On the side	Baked beans (H) or Ratatouille (H) and cheese, served with broccoli	Rice, carrots & courgettes	Cauliflower puree (H), green beans & Gravy	sweetcorn & peas	Couscous & Seasonal veg
	Bread	Bread of Day	Taco	Bread of Day	Bread of Day	Bread of Day
16.5 %	Dessert	Yoghurt & Fresh Fruit	Strawberry jelly & Cheese, Fresh fruit	Yoghurt & Fresh Fruit	Chocolate Sundae (H) & Fresh fruit & Cheese	Yoghurt & Fresh Fruit

(H) = Home made

## Dunch Andre Malraux School

Week 2 w/c 4 <sup>th</sup> March 2024	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Selection of Crudités with dips (H)	Greek salad	Soup of the day (H)	Tomato & mozzarella salad	Selection of Crudités with dips (H)
Main course	Pizza (H) served with corn on cob	Fresh beef burger served with chips and salad	Tikka chicken curry (H) served with white rice and naan bread	Fresh Roast Gammon With roast potato (H), peas & carrots	Fish & veg in creamy white sauce (H) served with seasonal vegetables
Main Course Vegetarian	Pizza (H) served with corn on cob	Fresh veg burger served with chips and salad	Tikka vegetable (H) curry served with white rice and naan bread	Quorn roast roast potato (H), peas & carrots	Veg pie (H) served with seasonal vegetables
On the side	Corn on cob	Chips & salad	white rice and naan bread	Roast potato (H), peas & carrots	seasonal vegetables
Bread	Pizza	Burger bun	Naan Bread	Bread of Day	Bread of Day
Dessert	Yoghurt & Fresh Fruit	Apricot flapjack (H) & Cheese, Fresh fruit	Yoghurt & Fresh Fruit	Fruit salad & Cheese	Yoghurt & Fresh Fruit

(H) = Home made

Week 3 w/c 11 <sup>th</sup> March 2024	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Selection of Crudités with dips (H)	Couscous salad	Soup of the day (H)	Sweetcorn salad	Selection of Crudités with dips (H)
Main course	Croque Monsieur (H), served with seasonal veg and salad	Beef Lasagne (H) served with peas & cauliflower	Pork sausage Hotdog served with sweet potato wedges (H) and fried onions, broccoli	Chicken Basquaise (H) with green beans & carrots	Fresh Baked cod fillet served with couscous and ratatouille (H)
Main Course Vegetarian	Croque Monsieur (H), served with seasonal veg and salad	Veg Lasagne (H) curry served with white rice & peas, cauliflower	Quorn Hotdog served with sweet potato wedges (H) and fried onions, broccoli	Quorn Basquaise (H) served with green beans & carrots	Spinach & tomato tart served with couscous and ratatouille (H)
On the side	Seasonal vegetables	Peas & cauliflower	sweet potato wedges (H) and fried onions, broccoli	green beans & carrots	Couscous and ratatouille (H)
Bread	-	Wraps	Hotdog rolls	Bread of Day	Bread of Day
Dessert	Yoghurt & Fresh Fruit	Banana mousse (H) & Cheese, Fresh fruit	Yoghurt & Fresh Fruit	Carrot cake (H) & Fresh fruit & Cheese	Yoghurt & Fresh Fruit

(H) = Home made