

Spring menu

Week 1

All our meals are freshly made

	Breakfast	Snack am	Lunch		Snack pm	Afternoon tea	
Monday		Seasonal fruit platter	Sausage casserole Quorn sausage casserole Creamed potato, cabbage Sugar-free banana cake	Monday	Wholemeal pitta and vegetable crudités with hummus	Selection of sandwich fingers Diced mango	
Tuesday	Just start your day A selection of low	Easy peelers	Chicken and bean burrito Sweet potato and bean burrito Rice, carrots Cherry yoghurt	Tuesday	Rice cakes with soft cheese & pineapple slices	Fresh tomato soup with croutons Overnight oats with sliced banana	
Wednesday	sugar & salt cereals, Rice Krispies, Corn Flakes, Shredded Wheat, Weetabix.	Honeydew melon	Roasted turkey Vegetable wellington Roast potato, broccoli Satsuma	Wednesday	Breadsticks with beetroot dip	Homemade baked beans & wholemeal toast Fruit salad	
Thursday	porridge and overnight oats as well as toast with 50/50 bread, fresh fruit & plain yoghurt	Apple & pear	Jacket potatoes with cheese and beans Mild quorn chilli Lime infused mixed melon	Thursday	Oatcake with unsalted butter & sliced orange	Guacamole on baguette crouton Plum halves	
Friday		Water melon	Fresh fish fingers Fresh made spring rolls Sweet potato wedges, peas Wild blueberry oat muffin	Friday	Apple & pear wedges and Wowbutter	Cheese straws with cheese and onion mayo Mixed fruit yoghurt	
	Whole milk/water	Milk	Water		Whole milk/Water	Water	
	 Finger foods like soft vegetables and bread are given in addition 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 All of our homemade desserts are 50% less sugar, we use fruit and vegetables as natural sweeteners Salad options will be provided every lunch and afternoon tea Your key person will love to hear how weaning is going at home so we can work together 				Here are some seasonal ingredients that are popular in this season.		
				Je	Cabbage, cauliflower, clementine, forced rhubarb, Jerusalem artichoke, kale, leeks, mutton, parsnips, pomegranate, radicchio, satsuma, spring onion and swede		



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	Banana	Butter chicken Potato, cauliflower and chickpea curry Broccoli, rice Fresh fruit smoothie	Monday	Fresh black olive bread and sliced peppers with hummus	Selection of mini wraps Sugar-free jelly	
Just start your day A selection of low	Pink grapefruit	Chicken and mushroom pasta Tomato and vegetable pasta Carrots, green beans fromage frais	Tuesday	Cracker bread and dairy free spread with diced tomato dip	Sweetcorn fritters with red pepper di Honey flapjack	
sugar & salt cereals, Rice Krispies, Corn Flakes, Shredded	Plums	Roast pork loin Vegetable pasty Roast potatoes, cabbage and gravy Mango rice pudding	Wednesday	Breadsticks and vegetable crudités with cream cheese	Wholemeal toast with homemade baked beans Apricot puree yogurt pots	
Wheat, Weetabix, porridge and overnight oats as well as toast with 50/50 bread, fresh	Seasonal fruit platter	Beef lasagne Vegetable moussaka Garlic ciabatta bites Salad bites Poached pears with no sugar raspberry sauce	Thursday	Filled mini croissants: Cheese Turkey & cheese	Vegetable soup with croutons Honeydew melon slices	
fruit & plain yoghurt	Watermelon	Fresh cod goujons Creamy vegetable Kiev Croquette potatoes, sweetcorn Sugar-free wholemeal apple & parsnip cake	Friday	Toasted tea cakes with sugar reduced jam	Mini sausage rolls Mini veggie sausage rolls Berries	
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Monday		Melon	Beef tacos White bean and vegetable tacos Rice, sweetcorn, green beans Raspberry & rhubarb oat crumble & cream	Monday	Fresh mixed fruit bread with butter and sliced orange	Tomato and courgette pasta Fromage frais	
Tuesday	Just start your day A selection of low	Pineapple	Mozzarella and ratatouille bake Garlic focaccia Salad bites Sliced peach & yoghurt	Tuesday	Rice cakes with butter and grated cheese	Vegetable frittata /4 cut grapes	
Wednesday	sugar & salt cereals, Rice Krispies, Corn Flakes, Shredded Wheat, Weetabix,	Pears	Roast chicken thighs Cheese and onion tart Roast potato, broccoli Satsuma segments	Wednesday	Fresh cheese scones and cherry tomatoes	Sweetcorn chowder Pineapple & watermelon sticks	
Thursday	porridge and overnight oats as well as toast with 50/50 bread, fresh	Seasonal fruit platter	Sausage and cheese plait Veggie sausage toad-in-the-hole Mashed potato Homemade baked beans Sliced banana & fruit custard	Thursday	Vegetable crudités and pear wedges with cream cheese	Pretzel with vegetarian spread Kiwi fruit	
Friday	fruit & plain yoghurt	Banana	Chicken goujons Vegetarian chilli dog Baked potato wedges, peas Courgette & carrot cake	Friday	Toasted crumpets with butter & melon chunks	Mini zucchini pizza Sliced peaches	
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