

# Dining Hall Menu Winter

## Week 2

*Weeks commencing Nov 13<sup>th</sup>, 4<sup>th</sup> Dec, 15<sup>th</sup> Jan, 5<sup>th</sup> Feb,  
4<sup>th</sup>, 25<sup>th</sup> March*

	No Meat Monday	Tuesday	Wednesday	Thursday	Friday
<b>Meat/fish option</b>	Cheese and Tomato Pasta	Homemade Quiche	Toad in the Hole	Baked Lasagne	Homemade Soup
<b>Vegetarian Option</b>	Cheese and Tomato Pasta	Homemade Quiche	Vegetarian Toad in the Hole	Vegetarian Lasagne	Homemade Soup
<b>Served with...</b>	Crusty Bread and Salad	Sauté Potatoes and salad	Creamed Potatoes and Seasonal Vegetables	Garlic Bread and Salad	Assorted Sandwiches
<b>Dessert</b>	Cornflake Tart and Custard	Chocolate Flapjack	Fresh Fruit Salad and Cream	Fruit Crumble and Cream	Fairy Cakes

*In addition to the above, a selection of salads, bread and butter, yogurt & seasonal fresh*

*Every effort is made to ensure children receive a nutritious and well-balanced meal each day, bearing in mind the season and the timetable.*

*As all fresh produce is sourced locally, items may be changed without prior notice due to availability.*

*Water is available on each table.*

*At mid morning break a selection of fruit or savoury snacks will be available, which are designed to fill the gap between breakfast and lunch, whilst complimenting the daily menu.*