


# Baby room SPRING TERM MENUS 2020

These weekly menus rotate throughout the spring term, including the Holiday Club weeks, which are highlighted in yellow.

## AVAILABLE EVERY DAY

**BREAKFAST:**  
Selection of cereals, toast, and spreads,

**SNACK:**  
Fresh fruit  
Milk

 Indicates that a **vegan** option is available as soya mince or chunks

Our kitchen uses produce sourced from local suppliers

	<b>WEEK 1</b> 6 <sup>th</sup> Jan, 27 <sup>th</sup> Jan, 17 <sup>th</sup> Feb, 9 <sup>th</sup> Mar, 30 <sup>th</sup> Mar	<b>WEEK 2</b> 13 <sup>th</sup> Jan, 3 <sup>rd</sup> Feb, 24 <sup>th</sup> Feb, 16 <sup>th</sup> Mar, 6 <sup>th</sup> Apr	<b>WEEK 3</b> 20 <sup>th</sup> Jan, 10 <sup>th</sup> Feb, 2 <sup>nd</sup> Mar, 23 <sup>rd</sup> Mar,
<b>MONDAY</b>	<b>Snack:</b> Crackers & cheese  <b>Lunch:</b> Fajita chicken  & steamed swede <b>Bananas &amp; custard</b> <b>Tea:</b> Lentil & veg dahl with steamed butternut squash <b>Natural yogurt &amp; sauce</b>	<b>Snack:</b> Breadsticks  <b>Lunch:</b> Paprika pork  with cauliflower & broccoli <b>Fruit &amp; custard</b> <b>Tea:</b> Steamed sweet potato and cod  <b>Sliced bananas</b>	<b>Snack:</b> Organic snack  <b>Lunch:</b> Chinese chicken  with carrots & swede <b>Ground rice pudding</b> <b>Tea:</b> Steamed cauliflower with salmon  <b>Fromage frais</b>
<b>TUESDAY</b>	<b>Snack:</b> Breadsticks  <b>Lunch:</b> Spanish chicken with steamed parsnip <b>Fromage frais</b> <b>Tea:</b> Turkey casserole  with steamed cauliflower florets <b>Fruit platter</b>	<b>Snack:</b> Cheese & crackers  <b>Lunch:</b> Lentil dahl with steamed swede <b>Semolina</b> <b>Tea:</b> Minced beef with butternut squash <b>Fromage frais</b>	 <b>Vegan day</b>  <b>Snack:</b> Breadsticks <b>Lunch:</b> Tomato & veg sauce & baby pasta <b>Fruit platter</b> <b>Tea:</b> Lentils with butternut squash <b>Melon wedges</b>
<b>WEDNESDAY</b>	<b>Snack:</b> Rice cakes  <b>Lunch:</b> Sweet potato with lentil and vegetable stew <b>Poached pears &amp; sauce</b> <b>Tea:</b> Fisherman's pie with peas <b>Natural yogurt &amp; fruit puree</b>	<b>Snack:</b> Cheese & crackers  <b>Lunch:</b> Chicken  with steamed carrots & potato <b>Natural yogurt</b> <b>Tea:</b> Baby pasta in vegetable sauce <b>Stewed apples &amp; custard</b>	<b>Snack:</b> Breadsticks & cheese  <b>Lunch:</b> Steamed cod  with sweet potato & peas <b>Bananas &amp; custard</b> <b>Tea:</b> Barbecue pork  with swede and carrots <b>Fromage frais</b>
<b>THURSDAY</b>	<b>Snack:</b> organix snack  <b>Lunch:</b> Mild chicken  curry with broccoli and swede <b>Fromage frais</b>  <b>Tea:</b> Steamed parsnip with poached Salmon  <b>Fruit platter</b>	<b>Snack:</b> Pitta fingers & spread  <b>Lunch:</b> Bolognese  with steamed carrots and broccoli <b>Peaches &amp; vanilla sauce</b> <b>Tea:</b> Creamy tuna & sweetcorn bake <b>Natural yogurt &amp; sauce</b>	<b>Snack:</b> Marmite biscuit  <b>Lunch:</b> Shepherd's pie with Broccoli florets <b>Sliced bananas &amp; sauce</b> <b>Tea:</b> Lentil stew with sweet potato and carrots <b>Rice pudding</b>
<b>FRIDAY</b>	<b>Snack:</b> Pitta fingers & spread  <b>Lunch:</b> Steamed cod  with parsnips and peas <b>Fruit platter</b> <b>Tea:</b> Butternut squash with cauliflower & flaked tuna <b>Natural yogurt</b>	<b>Snack:</b> Savoury biscuit  <b>Lunch:</b> Courgette bake with steamed swede <b>Fruit platter</b> <b>Tea:</b> Chicken casserole and cauliflower florets <b>Fromage frais</b>	<b>Snack:</b> Rice cakes  <b>Lunch:</b> Chicken casserole with swede and peas <b>Fromage frais</b> <b>Tea:</b> Minced beef with potato and steamed carrots <b>Fruit platter</b>

For all allergy advice please ask a member of the Catering