

LITTLE
PILGRIMS
& KG
SUMMER
TERM
MENU
2023

These weekly menus rotate throughout the summer term, including the Annual weeks, which are highlighted in yellow.

Our kitchen uses seasonal, locally sourced ingredients.

GREEN indicates that a vegan option is available as mince or soya chunks.
✓ Indicates vegetarian option

Week 1		Week 2	
17 Apr 1 May 15 May 29 May 12 June 26 Jun 10 Jul 24 Jul 7 Aug		24 Apr 8 May 22 May 5 Jun 19 June 3 July 17 Jul 31 Jul 14 Aug	
MONDAY	Morning snack: Rice cakes	Morning snack: Breadsticks	
	Lunch: Moroccan chicken or Vegetable ratatouille ✓ Couscous Broccoli florets Sliced bananas & chocolate sauce Tea: Cowboy hotpot, bread triangles & sweetcorn Fromage frais	Lunch: Sweet & sour pork Sweet chilli veg ✓ Noodles Fine green beans Natural yogurt & sauce Tea: Vegetable pasta bake ✓, garlic bread & mixed Fruit platter	
	Morning snack: Pitta bread & spread	Morning snack: Digestive biscuit	
	Lunch: Savoury mince or Italian mushrooms ✓ Steamed rice Diced carrots Jelly & wafer Tea: Oven baked fish fingers, mashed potato & peas Fruit platter	Lunch: Mild chicken curry or Chickpea & spinach curry ✓ Steamed rice & naan bread Peas & corn Sliced pears & vanilla sauce Tea: Vegan' sausage' roll, baked beans & broccoli florets Banana yogurt whip	
	Morning snack: Breadsticks & cheese	Morning snack: Apricot flapjack bite	
TUESDAY	Lunch: Roast gammon with gravy or Macaroni & sweetcorn bake Roast potatoes Fine green beans Fromage frais Tea: Chicken casserole, steamed rice and mixed vegetables Semolina	Lunch: Sausages & gravy Cheese & red onion slice ✓ Mashed potato Julienne carrots Vanilla Ice cream Tea: Cheese pitta pizza ✓ cucumber sticks & wholewheat spaghetti hoops Fruit platter	
	Morning snack: Bread & butter triangles	Morning snack: Crackers & cheese	
	Lunch: Vegetable & tuna sauce with pasta or Roasted vegetable quiche ✓ Garlic bread Sweetcorn Cinnamon apples & custard Tea: Jacket potatoes, baked beans, cheese & lettuce/carrot salad ✓ Fruit platter	Lunch: Turkey Bolognaise or Vegetable & lentil 'shepherd's pie' ✓ Spaghetti Mixed vegetables Warm pancake & yogurt Tea: Teriyaki pork, petit pain and fine green beans Fromage frais	
	Morning snack: Crackers & cheese	Morning snack: Marmite whirls	
	Lunch: Cheese & tomato wholemeal pizza Creamy spinach pasta bake ✓ Skin on fries/wedges Baked beans and/or peas Melon medley Tea: Chicken meatballs, pasta and diced carrots Natural yogurt & sauce	Lunch: Oven baked fish in batter or Cannelloni ✓ Skin on fries/wedges Baked beans and/or peas Fromage frais Tea: Chilli con carne, steamed rice and mixed veg Fruit platter	

For all allergy advice please ask a member of the Catering team.