

**ALLERGY INFORMATION:** If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

# Spring Silver Menu 2018

## Vegan

**caterlink**  
feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b>	<b>Main</b>					
<b>Week 1</b>	<b>Vegetarian</b>	Jacket Potato with Baked Beans	Lentil & Sweet Potato Curry with Rice	Vegetarian Wellington with Roast Potatoes and Gravy	Jacket Potato with Baked Beans	Vegetarian Sausages with Chips
01-Jan						
22-Jan		Sweetcorn Green Beans	Peas Cauliflower	Carrot Swede mash	Sweetcorn Broccoli	Baked Beans Garden Peas
19-Feb						
12-Mar	<b>Dessert</b>	Wholemeal Peach Crumble Fresh Fruit	Shortbread Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
<b>Week 2</b>	<b>Main</b>					
<b>Week 2</b>	<b>Vegetarian</b>	Vegetable Wholemeal pasta Bake	Lentil and Vegetable Curry with Rice	Mixed Vegetable Loaf with Roasted Potato	Lentil & Vegetable Curry with Rice	Jacket potato with Baked Beans
08-Jan						
29-Jan		Roasted Vegetable Medley Peas	Sweetcorn Broccoli	Cabbage Carrots	Sweet corn & Peas Mixed Cauliflower	Baked Beans Garden Peas
26-Feb						
19-Mar	<b>Dessert</b>	Fresh Fruit	Fresh Fruit	Oaty Cookie Fresh Fruit	Apple & Raisin Strudel Fresh Fruit	Fresh Fruit
<b>Week 3</b>	<b>Main</b>					
<b>Week 3</b>	<b>Vegetarian</b>	Chick Pea Aloo Chaat with Rice	Mixed Bean Cassoulet with Rice	Bean & Vegetable Hotpot	Jacket Potato with Baked Beans	Vegetarian Sausages with Chips
15-Jan						
05-Feb		Broccoli Sweetcorn	Cauliflower Green Beans	Shredded Cabbage Carrots	Roasted Vegetable Medley Sweetcorn	Baked Beans Garden Peas
05-Mar						
26-Mar	<b>Dessert</b>	Fresh Fruit	Wholemeal Mixed Fruit Crumble Fresh Fruit	Jelly with a Side of Mandarin Fresh Fruit	Chocolate Cookies Fresh Fruit	Fresh Fruit

