



THAXTED PRIMARY SCHOOL

VEGETARIAN MENU SUMMER Term First Half 2023



WEEK ONE Weeks commencing 18th April, 9th May

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option 1	Homemade Margherita Pizza served with Couscous	Vegan Quorn Fillet Sage & Onion Stuffing Yorkshire Pudding	Potato & Vegetable Curry served with Rice & Naan Bread & Peas	Jacket Potato with a choice of Beans, Cheese, Sweetcorn & Homemade Coleslaw	Homemade Vegetable Burger in a Bun, Herby Diced Potato, Peas & Sweetcorn
Option 2	Homemade Vegetable Strudel served with Couscous	NO OPTION 2	Crispy Veggie Fingers served with Rice & Peas	Homemade Vegetable Lasagne	Tomato & Basil Pasta
Sides	Served with a wide choice of Salad Bar	Roast Potatoes, Broccoli & Carrots	Served with a wide choice of Salad Bar	Served with a wide choice of Salad Bar	Served with a wide choice of Salad Bar
Pudding	Meringue, Peaches & Cream	Homemade Chocolate Crispy Cake with a slice of Orange	Fresh Fruit Platter	Homemade Syrup Sponge Pudding served with Double Cream	Fruit Salad & Ice Cream

WEEK TWO Weeks commencing 24th April, 15th May

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option 1	Pasta with a choice of Tomato & Basil Pesto or Cheese Sauce served with Bread	Vegan Sausage Roast, Roast Potatoes Yorkshire Pudding	Homemade Crispy Vegetable Finger Wraps served with Sweet Chilli Sauce (optional) Rainbow Rice	Homemade Cheese Pizza Whirl New Potatoes Broccoli	Vegan Dippers Chips Baked Beans
Option 2	Homemade Frittata (Spanish Omelette)	NO OPTION 2	Jacket Potato with Cheese & Tuna	Homemade Vegetable Stir Fry	Homemade Roasted Vegetable & Cheese Quesadilla
Sides	Served with a wide choice of Salad Bar	Served with Peas & Carrots & Onion Gravy	Served with a wide choice of Salad Bar	Served with a wide choice of Salad Bar	Served with a wide choice of Salad Bar
Pudding	Ice Cream Pot	Homemade Iced Sponge Cake	Summer Jelly & Fruit	Fresh Fruit Platter	Ginger Biscuit with Apple Slice

WEEK THREE Weeks commencing 2nd May, 22nd May,

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option 1	Homemade Ratatouille Pasta Garlic Bread	Vegan Quorn Fillet Sage & Onion Stuffing Yorkshire Pudding	Quorn Swedish Style Balls in a Tomato Basil Sauce served with Pasta	Homemade Nacho Vegan Quorn with Mexican Rice	Vegetable Cheese Bakes Chips Baked Beans
Option 2	Jacket Potato served with Vegan Bolognese or Cheese	NO OPTION 2	Homemade Vegetable Fajitas	Homemade Macaroni Cheese	Cheese Omelette Chips Baked Beans
Sides	Served with a wide choice of Salad Bar	Roast Potatoes Broccoli & Carrots	Served with a wide choice of Salad Bar	Served with a wide choice of Salad Bar	Served with a wide choice of Salad Bar
Pudding	Arctic Roll	Homemade Chocolate Brownie & Mandarins	Ice Cream & Summer Berries	Mixed Fruit Yogurts	Angel Delight

Copies of our vegetarian menu can be obtained via the School Office

Children with allergies will be catered for (a full list of allergens can be provided should you wish to see it)

Children in Years R, 1 and 2: Meals are provided free of charge via the Department for Education Universal Infant Free School Meal scheme

Children in Years 3, 4, 5 & 6: The cost for this half term is £59.40 or £11.00 per full week (£2.20 per day). Please ensure that your child's dinner money account is in credit on Parentmail before they order a lunch.

NUT FREE SCHOOL

Thank you for your continued support with our drive to avoid bringing Nuts into School. Please continue to ensure that the contents of packed lunches do not contain nuts as we need to protect some of our children who have significant allergies to nuts.

