



Term 1 NEW Bathwick Menu

Children will have **three** choices daily, making their choice at morning registration.

	MEAT FREE Monday	Tuesday	Wednesday	Thursday	Friday
Option 1: Main Meal	Homemade Margarita Pizza topped with mozzarella and organic rocket	Homemade Mild Indian Chicken Curry served with wholegrain rice	Homemade Beef Ragu Penne Penne Bake topped with a cheesy crumb topping	'Red Tractor' Farm Assured Chicken Breast marinated with turmeric and fresh coriander	Marine Stewardship Council Jumbo Cod Fish Finger
Option 2: Vegetarian Meal	Roasted Vine Cherry Tomato and Roasted Red Pepper Risotto	Organic Roasted Vegetable Penne Bake	Organic Spinach, Lentil and Sweet Potato Curry served with wholegrain rice	Mini Quorn Toad in the Hole	Homemade Cheese & Onion swirls served with fresh salad
Option 3: Alternative Meal	French Baguette filled with Egg or Cheese served with fresh salad	Oven Baked Jacket Potato with Tuna Mayonnaise served with fresh salad	Oven Baked Jacket with Beans and Cheese served with fresh salad	French Baguette filled with Ham, Egg, Tuna or Cheese served with fresh salad	French Baguette filled with Ham, Egg, Tuna or Cheese served with fresh salad
All of the above served with	Freshly Baked Bread Fresh Salad Bar	Freshly Baked Bread Fresh Salad Bar	Freshly Baked Bread Fresh Mixed Salad	Roasted Herby Potatoes Fresh Organic Seasonal Vegetables and Veggie Gravy	Oven cooked Chips served with beans and sweetcorn
Dessert	Fruit All Butter Shortbread Fresh Fruit Pots Organic Yoghurt	Chocolate and Raspberry Sponge Fresh Fruit Pots Organic Yoghurt	Fruit Jelly Crush Fresh Fruit Pots Organic Yoghurt	St. Clements Drizzle Cake Fresh Fruit Pots Organic Yoghurt	Vanilla Ice Cream Fresh Fruit Pots Organic Yoghurt

Any child with food allergies or intolerances will be offered an alternative Main Course and Dessert to meet your child's needs. All the meals are served with milk or water.
Feedback will be sought from children in Term 1 to help us further develop the menu.