

Thames View Infants

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Pepperoni "Pizza" Frittata (CE*, E, MK, MU*, SO*, G/W*)	Beef Burger (SE*, SO, SU, G/W)	Lemon & Herb Roast Chicken with Mild Piri Piri Mayo (E)	Philly Cheese Steak Mac & Cheese (MK, G/W)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
VEGGIE	Grilled Courgette & Broccoli Quiche (E, MK, G/W)	Vegetable Burger (SE*, G/W)	Plant Based "Chickn" Pitta (MU*, SO, G/W)	Mac & Cheese (MK, G/W)	Cheesy Calzone & Chips (MK, G/W)
SIDES	Crispy Garlic Potatoes S	Homemade Potato Wedges & Texan BBQ Baked Beans V	Spiced Rice & Grilled Corn V	Garlic Bread & Green Salad (MK*, SO*, G/W) S	Beans or Peas V S
PASTA & JACKET	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) V S
PUD	Banana & Berry Loaf Cake (E, MK, SO*, G/W) S	Caramel Apple Crumble with Custard (MK, G/W)	Selection of Mousse Pots (MK, SO*)	Rice Pudding with Fruit Coulis (MK)	Ice Cream & Peaches (MK)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT | DAILY DELI OPTIONS

THEME DAYS



DATES

01 JUN / 22 JUN / 13 JUL



CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG

ALLERGENS



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WEEKLY MENU

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WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Pepperoni Pizza (CE*, E*, MK, MU*, SO*, G/W)	Yakatori Chicken Noodles (E, SO, G/W)	Butcher's Sausage with Mashed Potato & Gravy (MK, SU, G/W)	Mild Cajun Chicken Pitta (MU, G/W)	Battered Fish or Salmon Fishcake & Chips (F, G/B*, W)
VEGGIE	Detroit Style Margherita Pizza Slice (MK, G/W)	Sweet Chilli Roasted Vegetable Noodles (E, SO, G/W)	Veggie Sausage with Mashed Potato & Gravy (E, MK)	Jerk Vegetable Burrito (G/W)	Vegan Nuggets & Chips (G/W)
SIDES	Homemade Potato Wedges & Sweetcorn V S	Stir Fried Greens V S	Seasonal Greens V S	Tomato Rice & Chef's Salad (CE) V S	Beans or Peas V S
PASTA & JACKET	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) V S
PUD	Chocolate & Orange Beetroot Brownie (E, MK, SO, G/B*, W) S	Oat & Berry Cake with Fruit Coulis (E, MK, SO*, G/B*, O, W) S	Mango Cheesecake (E*, MK, SO*, G/B*, O*, R*, W)	Lemon Drizzle Cake with Lemon Sauce (E, MK, SO*, SU, G/W)	Mixed Fruit Jelly V
DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT DAILY DELI OPTIONS					

THEME DAYS



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08 JUN / 29 JUN / 20 JUL



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MAIN	BBQ Chicken Fajitas (G/B*, O*, R*, W) S	Beef & Lentil Lasagne (CE, E*, MK, G/B*, W)	Roast Chicken & Gravy (G/W)	Mild Goan Chicken Curry (CE, G/B*, O*, R*, W*) S	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
VEGGIE	Baked Cajun Chickpea & Pepper Fajitas (MU, G/B*, O*, R*, W) V S	Roasted Root Vegetable Lasagne (E*, MK, G/W) S	Lemon & Herb Quorn Fillet (G/W) V	Vegetable Tikka Kebab with Garlic Naan (G/B*, O*, R*, W) V S	Vegan Sausage & Chips (G/W) V
SIDES	Vegetable & Bean Rice (CE) V S	Green Salad & Coleslaw (E) S	Rustic Roast Potatoes & Medley of Seasonal Vegetables V S	Steamed Rice & Seasonal Vegetables V S	Beans or Peas V S
PASTA & JACKET	Mac & Cheese (MK, G/W)	Jacket Potato with a Choice of Fillings (E, F, MK)	Tomato & Basil Pasta (G/W) V S	Jacket Potato with a Choice of Fillings (E, F, MK)	Vegan Roasted Vegetable Pasta (G/W) V S
PUD	Lemon & Polenta Cake with Greek Yoghurt (E, MK, SO*, G/B*, W)	Summer Fruit Crumble & Custard (MK, G/W) S	Lemon & Courgette Cake with Vanilla Sauce (E, MK, SO*, SU, G/W) S	Yoghurt Granola Pot with Fresh Fruit (MK, G/B*, O, W*)	Orange & Chocolate Marble Cake (E, MK, SO*, G/W)
DAILY SALAD BAR HOMEMADE BREAD FRESH FRUIT DAILY DELI OPTIONS					

THEME DAYS



DATES

15 JUN / 06 JUL /



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