

**Summer Menu**  
June, July and August

**Week 2**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Morning Snack</b>	Oat biscuit and cucumber batons	Breadsticks and slices of apple	Rice cake and pineapple cubes	Cracker with cheese spread and pear slices	Fruit bread and orange segments
<b>Main</b>	Cottage pie with peas, carrot and swede mash and gravy	Spaghetti with smoked salmon, crème fraiche and a mixed salad	Chicken, ham and leek with a pastry top, mashed potato, green beans and gravy	Spicy bean and vegetable casserole with new potatoes	Creamy chicken and mushroom casserole, rice and red cabbage
<b>Dessert</b>	Fruit yogurt	Warmed fruit salad and evaporated milk	Ice-cream and mango coulis	Cinnamon rice pudding with sultanas	Homemade fruit tea loaf with custard
<b>Afternoon Snack</b>	Multigrain cracker with apple slices	Oat cake with orange segments	Buttered cracker with pear slices	Rice cake and grapes	Breadstick with celery sticks
<b>High Tea</b>	Cauliflower and broccoli bake with a breaded herby crumb and sweetcorn	Tomato and basil soup with homemade cheese straws	Chilli con carne with rice	Bacon and chilli pasta with mixed salad, French dressing and home made garlic bread	Beef and vegetable enchilada serve with a sour cream dip
<b>Dessert</b>	Peach crumble and custard	Fruit tart and cream	Tropical Fruit salad	Natural yogurt and stewed fruit	Semolina and fruit coulis