



# Spring and Summer Vegetarian Lunch Menu 2026 Version 1

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b>	<p><b>SWEET AND SOUR VEG AND BEAN WITH RICE</b></p> <p>ALLERGENS: <b>NONE</b></p>	<p><b>CHEESY BEAN PIE WITH BROCCOLI</b></p> <p>ALLERGENS: <b>MILK</b></p>	<p><b>BEAN AND SUMMER VEG PASTA BAKE</b></p> <p>ALLERGENS: <b>MILK, GLUTEN: WHEAT</b></p>	<p><b>SPANISH BEANS WITH COUSCOUS</b></p> <p>ALLERGENS: <b>GLUTEN: WHEAT</b></p>	<p><b>LITTLE DISH VEG BITES WITH MOZZARELLA SERVED WITH MASHED POTATO PEAS AND SWEETCORN</b></p> <p>ALLERGENS: <b>MILK</b></p>
<b>Week 2</b>	<p><b>SWEET POTATO AND BEAN CHILLI WITH JACKET POTATO</b></p> <p>ALLERGENS: <b>GLUTEN: WHEAT</b></p>	<p><b>LITTLE DISH VEG BITES WITH MOZZARELLA SERVED WITH MASHED POTATO AND PEAS</b></p> <p>ALLERGENS: <b>MILK</b></p>	<p><b>BEAN COTTAGE PIE</b></p> <p>ALLERGENS: <b>MILK</b></p>	<p><b>TOMATO AND BASIL VEG AND BEAN WITH BROWN RICE</b></p> <p>ALLERGENS: <b>NONE</b></p>	<p><b>CHICKPEA AND VEGETABLE CREAMY COCONUT CURRY WITH RICE</b></p> <p>ALLERGENS: <b>NONE</b></p>
<b>Week 3</b>	<p><b>SUNSHINE VEGGIE RICE</b></p> <p>ALLERGENS: <b>NONE</b></p>	<p><b>VEGETABLE FINGERS WITH POTATO WEDGES AND BAKED BEANS</b></p> <p>ALLERGENS: <b>GLUTEN: WHEAT</b></p>	<p><b>SWEET POTATO AND CHICKPEA FAJITA WITH PITTA BREAD</b></p> <p>ALLERGENS: <b>MILK, SOYA, GLUTEN: WHEAT</b></p>	<p><b>LENTIL BOOLOGNAISE</b></p> <p>ALLERGENS: <b>GLUTEN: WHEAT</b></p>	<p><b>MOROCCAN CHICKPEA WITH COUSCOUS</b></p> <p>ALLERGENS: <b>GLUTEN: WHEAT</b></p>