



# Autumn and Winter Regular Teas Menu

## 2025 to 2026 Version 1 **ALLERGEN AND TOMATO FREE**

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b>	<b>VEGETABLE SAUSAGE WITH MASHED POTATO AND GREEN VEGGIES</b>  ALLERGENS: <b>NONE</b>	<b>MINTED LAMB HOTPOT WITH VEGGIES</b>  ALLERGENS: <b>NONE</b>	<b>CHICKEN BOOLOGNAISE</b>  ALLERGENS: <b>NONE</b>	<b>CHEESY BEAN PIE WITH BROCOLLI</b>  ALLERGENS: <b>NONE</b>	<b>RED PEPPER AND BASIL CHICKEN WITH BROWN RICE</b>  ALLERGENS: <b>NONE</b>
<b>Week 2</b>	<b>BEEF CHILLI WITH RICE</b>  ALLERGENS: <b>NONE</b>	<b>LITTLE DISH SUPERSTARS CHICKEN NUGGETS WITH HIDDEN VEG SERVED WITH POTATO WEDGES PEAS AND SWEETCORN</b>  ALLERGENS: <b>NONE</b>	<b>CHICKEN AND VEGETABLE CREAMY COCONUT CURRY WITH BROWN RICE</b>  ALLERGENS: <b>NONE</b>	<b>PORK RAGU WITH BROWN RICE</b>  ALLERGENS: <b>NONE</b>	<b>ROOT VEGETABLE AND BEAN HOTPOT SERVED WITH MASHED POTATO</b>  ALLERGENS: <b>NONE</b>
<b>Week 3</b>	<b>SWEET AND SOUR CHICKEN WITH RICE</b>  ALLERGENS: <b>NONE</b>	<b>COTTAGE PIE WITH HIDDEN VEGGIES</b>  ALLERGENS: <b>NONE</b>	<b>CHICKEN SUPER GREEN PASTA BAKE</b>  ALLERGENS: <b>NONE</b>	<b>ROAST CHICKEN WITH MASHED POTATOES CARROTS AND PEAS</b>  ALLERGENS: <b>NONE</b>	<b>SPINACH AND FALAFEL BAKE WITH POTATO WEDGES AND PEAS AND SWEETCRN</b>  ALLERGENS: <b>NONE</b>