



Autumn and Winter Vegetarian Teas Menu 2025 to 2026 Version 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	VEGETABLE FINGERS WITH MASHED POTATO AND GREEN VEGGIES ALLERGENS: GLUTEN: WHEAT	MINTED MEAT FREE HOTPOT WITH VEGGIES ALLERGENS: SOYA	VEGETARIAN BOOLOGNAISE ALLERGENS: GLUTEN: WHEAT	CHEESY BEAN PIE WITH BROCOLLI ALLERGENS: MILK	TOMATO AND BASIL VEG AND BEAN WITH BROWN RICE ALLERGENS: NONE
Week 2	VEG AND BEAN CHILLI WITH JACKET POTATO ALLERGENS: GLUTEN: WHEAT	VEGGIE SAUSAGE SERVED WITH POTATO WEDGES PEAS AND SWEETCORN ALLERGENS: NONE	CHIHCKPEA AND VEGETABLE CREAMY COCONUT CURRY WITH NAAN BREAD ALLERGENS: GLUTEN: WHEAT	SWEET POTATO AND CAULIFLOWER RAGU WITH BROWN RICE ALLERGENS: NONE	ROOT VEGETABLE AND BEAN HOTPOT SERVED WITH MASHED POTATO ALLERGENS: NONE
Week 3	SWEET AND SOUR VEGETABLES WITH RICE ALLERGENS: NONE	VEG AND BEAN COTTAGEE PIE WITH HIDDEN VEGGIES ALLERGENS: NONE	MIXED BEAEN SUPER GREEN PASTA BAKE ALLERGENS: MILK, GLUTEN: WHEAT	ROAST QUORN WITH MASHED POTATOES CARROTS AND PEAS ALLERGENS: EGG, MILK	VEGETABLE FINGERS POTATO WEDGES AND BAKED BEANS ALLERGENS: GLUTEN: WHEAT