Autumn and Winter Vegetarian Lunch Menu 2026 to 2027 Version 1

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