ECO BABE

SUMMER MENU

WEEK 01	MON L: Lentil & aubergine curry with basmati rice and broccoli T: Roast chicken and mango rainbow wrap	TUE L: Root veg & fish pie with steamed greens T: Homemade courgette and cheese scones	WED L: Sweet potato mac and cheese with roasted cauliflower T: Chicken gyros with tsatziki	THU L: Burrito bowls with homemade chilli and quinoa T: Oat and Banana pancakes	FRI L: Beef stew served with seasonal veg T: Selection of wholegrain sandwiches
WEEK 02	L: Creamy broccoli pasta T: Roast chicken garden salad	L: Tofu, mushroom and pea risotto T: Stuffed pitta with hummus and veg	L: Creamy green bean soup with carrots and new potatoes T: Selection of wholegrain sandwiches	L: Roasted salmon in a creamy spinach sauce with fusilli pasta T: Rosemary vegetables and potatoes with a garlic mayo dip	L: Shepherds pie with seasonal veg T: Chilled oatmeal pudding with strawberries
WEEK o3	L: Beef bolognaise with rigatoni pasta T: Roasted sweet potato and broccoli salad	L: Chickpea and coconut curry with rice T: Savoury muffins	L: Creamy fish pie with seasonal veg T: Cous cous salad with raisins, carrots and chickpeas	L: Creamy sweetcorn and mushroom pasta T: Tuna wraps	L: Roast chicken with sweet potato mash and seasonal veg T: Red lentil and carrot soup

A selection of wholegrain cereal will be served each day for breakfast



ECO BABE

SUMMER PLANT BASED MENU

	MON	TUE	WED	THU	FRI
WEEK 01	L: Lentil & aubergine curry with basmati rice and broccoli T: Roast tempeh and mango rainbow wrap	L: Root veg & tofu pie with steamed greens T: Homemade courgette and cheese scones	L: Sweet potato mac and cheese with roasted cauliflower T: Jackfruit gyros with tsatziki	L: Burrito bowls with homemade chilli and quinoa T: Oat and Banana pancakes	L: Lentil stew served with seasonal veg T: Selection of wholegrain sandwiches
WEEK 02	L: Creamy broccoli pasta T: Seitan roast garden salad	L: Tofu, mushroom and pea risotto T: Stuffed pitta with hummus and veg	L: Creamy green bean soup with carrots and new potatoes T: Selection of wholegrain sandwiches	L: Roasted tofu in a creamy spinach sauce with fusilli pasta T: Rosemary vegetables and potatoes with a garlic mayo dip	L: Lentil pie with seasonal veg T: Chilled oatmeal pudding with strawberries
WEEK 03	L: Lentil bolognaise with rigatoni pasta T: Roasted sweet potato and broccoli salad	L: Chickpea and coconut curry with rice T: Savoury muffins	L: Creamy tofu pie with seasonal veg T: Cous cous, salad with raisin carrots and chickpeas	L: Creamy sweetcorn and mushroom pasta T: Chickpea wraps	L: Seitan roast with sweet potato mash and seasonal veg T: Red lentil and carrot soup

A selection of wholegrain cereal will be served each day for breakfast

