

MENU

WEEK 1

CHEF MATTY'S MENU IS CREATED FROM SCRATCH, DAILY WITH FRESH INGREDIENTS SO THIS MENU MAY CHANGE DAY TO DAY WHILST REMAINING SYMPATHETIC TO ALL DIETARY REQUIREMENTS

MONDAY

WINTER CHICKEN
VEGETABLE CASSEROLE
WITH CRISPY DUMPLINGS

LEMON DRIZZLE CAKE

TUESDAY

8 HOUR BRAISED BEEF
BRISKET
WITH MASHED POTATO

DOUBLE CHOCOLATE
BROWNIE

WEDNESDAY

LASAGNE AL FORNO
WITH GARLIC BREAD

ETON MESS

THURSDAY

CHICKEN PASTA
WITH TOMATO AND BASIL

DOUBLE CHOCOLATE
AND ORANGE SPONGE
CAKE

FRIDAY

FISH FRIDAY

FLAPJACK

A DAILY SELECTION OF FRESH FRUIT

SEASONAL VEGETABLES

INCLUDING:
ROAST POTATOES
CHIPS/WEDGES
BROCCOLI
CAULIFLOWER
GREEN BEANS
CARROTS
PEAS
LEEKs
CAPONATA
BEANS

SALADS

INCLUDING:
MIXED LEAF
BEETROOT AND GOATS CHEESE
TOMATO AND MOZZARELLA
HOMEMADE COLESLAW
CRUDITES OF CARROTS, PEPPERS,
& CELERY
SWEETCORN
SERVED WITH FRESH BREAD

VEGAN, VEGETARIAN, HALAL, NON HALAL OPTIONS ALWAYS AVAILABLE
ALLERGIES ALWAYS CATERED FOR



THE FROEBELIAN SCHOOL
GIVING A FLYING START TO THE CITIZENS OF TOMORROW

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