



## Little Foxes Forest School, Westbury - Summer Term Menu 2025

Dates	First course	Pudding
Week 1  21/04, 12/05, 09/06, 30/06	<b>Monday:</b> Pizza Pasta Sauce, served with pasta and cheese  Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pasta	Melon  Vegan – n/a Dairy free – n/a Gluten free – n/a
	<b>Tuesday:</b> Creamy Chickpea Curry, served with rice  Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – n/a	Spiced Biscuits  Vegan – n/a Dairy free – n/a Gluten free – alternative available
	<b>Wednesday:</b> Grilled Halloumi and salad, served with couscous and houmous  Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – available	Vegan Scones and low-sugar Jam  Vegan – n/a Dairy free – n/a Gluten free – gluten-free flour
	<b>Thursday:</b> Lentil Dahl, served with naan bread  Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free naan bread	Sweet Potato Brownies  Vegan – n/a Dairy free – n/a Gluten free – gluten-free flour

*Any alternative stated as 'n/a' (not applicable) means the recipe is already suitable for this dietary requirement.*



Dates	First course	Pudding
Week 2  28/04, 19/05, 16/06, 07/07	<b>Monday:</b> Tomato and Red Pepper Soup, served with wholemeal bread  Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free wholemeal bread	Greek Yoghurt and Mango Puree  Vegan – dairy-free yoghurt Dairy free – dairy-free yoghurt Gluten free – n/a
	<b>Tuesday:</b> Lentil Ratatouille, served with couscous and cheese  Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free couscous	Blueberry Cake  Vegan – n/a Dairy free – n/a Gluten free – alternative available
	<b>Wednesday:</b> Chili Non-Carne, served with rice, cheese and guacamole  Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – veggie mince without gluten	Strawberries and Cream  Vegan – plant-based cream Dairy free – plant-based cream Gluten free – n/a
	<b>Thursday:</b> Broccoli Pesto, served with pasta and cheese  Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pasta	Vegan Apricot Flapjacks  Vegan – n/a Dairy free – n/a Gluten free – n/a

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Dates	First course	Pudding
Week 3  05/05, 02/06, 23/06, 14/07	<b>Monday:</b> Mixed Bean Goulash, served with couscous and cheese  Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free couscous	Swirly Buns  Vegan – n/a Dairy free – n/a Gluten free – gluten-free pastry
	<b>Tuesday:</b> Quorn nugget wraps with iceberg lettuce and peppers  Vegan alternative – vegan alternative Dairy free alternative – dairy free alternative Gluten free alternative – gluten free alternative / gluten free wrap	Pear Crunch  Vegan – n/a Dairy free – n/a Gluten free – gluten-free granola
	<b>Wednesday:</b> Lentil Bolognese, served with pasta and grated cheese  Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pasta	Organix Gingerbread Men  Vegan – n/a Dairy free – n/a Gluten free – gluten-free digestive
	<b>Thursday:</b> Tomato and Chickpea Stew, served with rice  Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – n/a	Raspberry Ripple Pancake Bake  Vegan – alternative available Dairy free – oat milk and plant based yoghurt Gluten free – gluten-free flour

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