



Little Foxes Forest School, Westbury – Winter Term Menu 2026

Dates	First course	Pudding
Week 1 14/09, 05/10, 02/11, 23/11, 14/12	Monday: 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
	Tuesday: Butter Bean Stew, served with rice and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – n/a	Vegan Scones Vegan – n/a Dairy free – n/a Gluten free – alternative available
	Wednesday: Mixed Bean Goulash, served with couscous and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – served with rice	Banana Bread Vegan – alternative available Dairy free – n/a Gluten free – alternative available
	Thursday: Minestrone Soup with Wholemeal Bread Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free pasta	Sweet Potato Brownies Vegan – n/a Dairy free – n/a Gluten free – gluten-free flour

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



Dates	First course	Pudding
Week 2 21/09, 12/10, 09/11, 30/11	Monday: Lentil Dahl, served with naan bread Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free naan bread	Bananas Vegan – n/a Dairy free – n/a Gluten free – n/a
	Tuesday: Chef Helen's Pasta Sauce, served with pasta and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pasta	Lemon Yoghurt Cake Vegan – alternative available Dairy free – alternative available Gluten free – alternative available
	Wednesday: Tomato and Chickpea Stew, served with rice Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – n/a	Swirly Buns Vegan – n/a Dairy free – n/a Gluten free – alternative available
	Thursday: Lentil Ratatouille, served with couscous and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – served with rice	Blueberry Pancake Bake Vegan – alternative available Dairy free – n/a Gluten free – alternative available

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Dates	First course	Pudding
Week 3 28/09, 19/10, 16/11, 07/12	Monday: Chickpea, Red Pepper Bake, served with couscous and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – served with rice	Organix Gingerbread Men Vegan – n/a Dairy free – n/a Gluten free – alternative available
	Tuesday: Rosemary baked Butternut Squash and Root Veg Soup, served with bread Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free bread	Coconut Porridge Bread Vegan – alternative available Dairy free – alternative available Gluten free – alternative available
	Wednesday: Lentil Bolognese, served with pasta and grated cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pasta	Spiced Biscuits Vegan – n/a Dairy free – n/a Gluten free – alternative available
	Thursday: Creamy Chickpea Curry, served with rice Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – n/a	Oat and Banana Bites Vegan – n/a Dairy free – n/a Gluten free – n/a

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