



Little Foxes Forest School, Westbury – Spring Term Menu 2026

Dates	First course	Pudding
Week 1 05/01, 26/01, 23/02, 16/03	Monday: Mixed Bean Goulash, served with couscous and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – served with rice instead	Organix Gingerbread Men Vegan – n/a Dairy free – n/a Gluten free – gluten-free digestive
	Tuesday: Lentil Bolognese, served with pasta and grated cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pasta	Home-made Malt Loaf Vegan – alternative available Dairy free – alternative available Gluten free – alternative available
	Wednesday: Rosemary baked Butternut Squash and Root Veg Soup, served with wholemeal bread Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free wholemeal bread	Sweet Potato Brownies 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	Banana Bread Vegan – alternative available Dairy free – n/a Gluten free – n/a

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 12/01, 02/02, 02/03, 23/03	Monday: Lentil Dahl, served with naan bread Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free naan bread	Oat and Banana Bites Vegan – n/a Dairy free – n/a Gluten free – n/a
	Tuesday: Chickpea and Red Pepper Bake, served with couscous and grated cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – served with rice instead	Spiced Biscuits Vegan – n/a Dairy free – n/a Gluten free – alternative available
	Wednesday: Butterbean Stew, served with rice and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – n/a	Blueberry Pancake Bake Vegan – alternative available Dairy free – n/a Gluten free – alternative available
	Thursday: Hidden Veg Mac and Cheese, served with pasta and grated cheese Vegan alternative – vegan cheese sauce and vegan grated cheese Dairy free alternative – vegan cheese sauce and vegan grated cheese Gluten free alternative – gluten free pasta	Melon Smiles Vegan – n/a Dairy free – n/a Gluten free – n/a

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



Dates	First course	Pudding
Week 3 19/01, 09/02, 09/03, 30/03	Monday: Pizza Pasta Sauce, served with pasta and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pasta	Swirly Buns Vegan – n/a Dairy free – n/a Gluten free – alternative available
	Tuesday: Hidden Veg Katsu Curry Sauce, Quorn Crispy Nuggets and Rice Vegan alternative – available Dairy free alternative – available Gluten free alternative – available	Bananas Vegan – n/a Dairy free – n/a Gluten free – n/a
	Wednesday: Lentil Ratatouille, served with couscous and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – served with rice instead	Vegan Apricot Flapjacks Vegan – n/a Dairy free – n/a Gluten free – n/a
	Thursday: 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	Vegan Scones Vegan – n/a Dairy free – n/a Gluten free – alternative available

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