



Little Foxes Forest School, Westbury - Summer Term Menu 2024

Dates	First course	Pudding
Week 1 15/04, 06/05, 27/05 (HT), 17/06, 08/07	Monday: Minestrone Soup, served with bread Vegan alternative – n/a ¹ Dairy free alternative – n/a Gluten free alternative – gluten-free bread and pasta	Sweet Potato Brownies Vegan – vegan egg substitute Dairy free – n/a Gluten free – gluten-free flour
	Tuesday: Pizza Pasta 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 – gluten-free pastry
	Wednesday: Halloumi and Couscous Rainbow Salad, served with pitta bread and houmous Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free pitta bread and couscous	Blueberry Cake Vegan – vegan egg substitute Dairy free – n/a Gluten free – gluten-free flour
	Thursday: Tomato and Chickpea Stew, served with rice Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – n/a	Bananas and Custard Vegan – plant-based custard Dairy free – plant-based custard Gluten free – n/a

¹ 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 22/04, 13/05, 03/06, 24/06, 15/07	Monday: Creamy Chickpea Curry, served with rice Vegan alternative – n/a ² Dairy free alternative – n/a Gluten free alternative – n/a	Vegan Banana Bread Vegan – n/a Dairy free – n/a Gluten free – gluten-free flour
	Tuesday: Veggie Balls and Sunny Mash, served with peas and a plant-based creamy sauce Vegan alternative – n/a Dairy free alternative – n/a Gluten free alternative – gluten-free flour in the sauce	Star Cookies, made with vegan spread Vegan – n/a Dairy free – n/a Gluten free – gluten-free flour
	Wednesday: 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	Rice Pudding, with strawberry puree Vegan – plant-based milk Dairy free – plant-based milk Gluten free – n/a
	Thursday: Lentil Ratatouille, served with couscous and cheese Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free couscous	Greek Yoghurt and Honey Vegan – dairy-free yoghurt Dairy free – dairy-free yoghurt Gluten free – n/a

² 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 29/04, 20/05, 10/06, 01/07	Monday: Hidden Veg Mac and Cheese Vegan alternative – plant-based cream and vegan cheese Dairy free alternative – plant-based cream and vegan cheese Gluten free alternative – gluten-free pasta	Scones and Jam, made with vegan spread Vegan – n/a ³ Dairy free – n/a Gluten free – gluten-free flour
	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	Flapjacks, made with vegan spread Vegan – n/a Dairy free – n/a Gluten free – n/a
	Wednesday: Veggie Sausage and Bean Casserole, served with cheesy mash Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – n/a	Oat and Banana Bites Vegan – dairy-free chocolate Dairy free – dairy-free chocolate Gluten free – n/a
	Thursday: Chilli Non-Carne, served with wholemeal wraps, cheese and guacamole Vegan alternative – vegan cheese Dairy free alternative – vegan cheese Gluten free alternative – gluten-free wraps and veggie mince	Apple Crunch Vegan – n/a Dairy free – n/a Gluten free – gluten-free granola

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