





St Joseph's RC Primary School

Lunch Menu – Term: Summer Term (Spanish Week)



Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course (Meat/Fish Option)	Spaghetti with Spanish Flavours (red pepper and serrano ham)	Albóndigas (Spanish Meatballs) in a Romesco Sauce (nut-free)	Spanish Chicken with Saffron Rice	Potato & Ham Croquetas	Catalan Fish & Bean Stew with Crusty Bread (Baguette Slice)
Main Course (Vegetarian Option)	Spaghetti with Spanish Flavours (red pepper and manchego cheese)	Gazpacho (cold tomato soup served in a cup)	Garlic Mushroom & Sweet Pepper Tapas	Patatas Bravas (cubes of potato in a slightly spicy, tomato sauce)	Goats Cheese, Spinach & Red Pepper Tart
Main Course (Third Option)	Jacket Potato with Beans or Tuna Mayo	Jacket Potato with Cheese or Coleslaw	Turkey Slice or Cheese Pitta Pocket	Turkey Slice or Tuna Mayo Wrap	Jacket Potato with Cheese or Tuna Mayo
Cooked Vegetables	Carrots & Courgettes	Spanish Bread & Cauliflower (serve both today)	Sweetcorn & Peas	Spinach & Chickpeas	Broccoli & Broad Beans
Fresh Food	Homemade White & Wholemeal Bread Salad Bar (vegetables, coleslaw & mixed beans)	Spanish Bread served today (see above) Salad Bar (vegetables, coleslaw & mixed beans)	Homemade White & Wholemeal Bread Salad Bar (vegetables, coleslaw & mixed beans)	Homemade White & Wholemeal Bread Salad Bar (vegetables, coleslaw & mixed beans)	Homemade White & Wholemeal Bread Salad Bar (vegetables, coleslaw & mixed beans)
Dessert	Spanish Fruit Salad (Bananas & Figs) <i>(Inc. dairy-free option)</i>	Lemon Bizcocho (Spanish Lemon Cake)	Churros <i>(Doughnut Strips) Dairy-free</i>	Crackers with Manchego Cheese & Membrillo (Quince paste)	Magdalenas (Spanish Fairy Cakes) <i>(Inc. dairy-free option)</i>
Daily	 Fresh Fruit and Yoghurt available every day 				

* Desserts: Dairy free recipes (or soya alternatives) will be provided where possible