

Week commencing March 6, 2023

	Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	Apple Zucchini Muffins with Fresh Fruit	Multigrain Cereal Bowl with fresh fruit	Apple Pie Oatmeal with Fresh Fruit	Banana Loaf With Fresh Fruit	French Toast Mini Muffins with Fresh Fruit
Lunch	Lentil Pasta Bolognese Tender pasta cooked in a rich hearty vegetarian Bolognese	Butternut Squash stew Slow roasted butternut squash stewed with seasonal vegetables	Falafel and roasted Vegetables Falafel balls served with a Greek rice and roasted vegetables	Corned beef and Succotash Casserole Corn beef baked with diced potato, corn, and seasonal vegetables Black Bean Succotash Casserole	Three Cheese Mac and Cheese Tender Pasta tossed with a creamy béchamel and cheese sauce
	Fresh Fruit salad	Yogurt Parfait	Rustic Apple Sauce	Tropical Fruit Salad	Lemon Yogurt
Afternoon tea	Very Berry Dip with fresh Fruit and Graham Crackers	Chocolate Chip Oatmeal Cookies	Granola Roundies with Fresh Fruit	Spinach dip with crudités and crackers	Chef Savory Snack Mix
CFG daily requirements 4 3 2 1	For morning snack - Naturally sweetened muffins packed full of apple and zucchini goodness For tea - A sweet and delicious dip made with apple and various berries	For tea - A naturally sweetened and soft chew oat cookie with a touch of semi sweet chocolate	Falafel is a vegan and gluten free chickpea nugget making a protein packed lunch Afternoon tea - A granola crunch cookie sweetened with local honey, high in protein and fibre	Morning snack - Banana loaf is made with fresh bananas and locally sourced honey to sweeten	Morning snack - Egg soaked bread naturally sweetened with local honey, baked as a muffin Afternoon Tea - Chefs Savory Snack Mix is a combination of multi Grain Cereals, toasted and tossed in savory spices

Menu is subject to change and will be notified to parents on a daily basis