Option 2 Menu 2026-2027

LITTLE TUMS

WEEK 1

Monday
Chicken & Roasted Squash Risotto:
British Chicken, pearl barley and roasted squash cooked together as a warming one pot dish.
Second Course- Natural yoghurt and fruit coulis.

Tuesday
Winter Vegetable Soup:
A warming winter vegetable soup, served with a bread roll.
Second Course- Flapjack.

Wednesday
Sweet & Sour Pork:
A homemade sweet and sour dish with Sussex Downs pork, served with mixed rice.
Second Course- Fruit whirls.

Thursday
Butterbeans & Squash Crumble:
Butterbeans and winter squash in a creamy white sauce, topped with a cheesy herbed crumb and baked. Served with broccoli and cauliflower florets.
Second Course- Fruit yoghurt.

Friday
Fishcakes:
Fishcakes served with baked beans and vegetable crudités.
Second Course-Fresh fruit salad.

WEEK 2

Monday
Venison Pie:
Minced Sussex venison and carrots in a rich gravy, served with mashed potato and a puff pastry lid.
Second Course- Fruit whirl.

Tuesday
Beef Meatballs & Pasta:
Beef meatballs in a tomato and basil sauce served with pasta and a side of grated cheese.
Second Course- Fruit yoghurt.

Wednesday
Vegetable Curry:
Mixed vegtables cooked in a fragrant curry sauce, served with naan bread.
Second Course- Fresh fruit salad.

Thursday
Chicken Casserole:
British Chicken cooked in a warming casserole, served with green beans.
Second Course- Natural yoghurt and fruit coulis.

Friday
Jacket Potato:
Jacket potato halve served with Little Tums recipe pork sausage and baked beans.
Second Course- Spiced apple crumble cake.

WEEK 3

Monday
Jacket Potato:
Oven baked jacket potato, served with baked beans and vegetable crudités.
Second Course- Flapjack.

Tuesday
Fishcakes:
Fishcakes served with broccoli and boiled potatoes.
Second Course- Natural yoghurt and fruit coulis.

Wednesday
Chicken & Leek Pie:
Chicken, leek and potatoes in a creamy pie filling, served with cabbage and a puff pastry lid.
Second Course- Fresh fruit salad.

Thursday
Pork & Apple Ragu:
Sussex Downs pork and apples cooked together in a warming farfalle pasta and ragu sauce, with a side of grated cheese.
Second Course- Lemon and raspberry sponge.

Friday
Vegetable Stew:
Broccoli, swede, turnip and celery cooked together in a warming stew, served with boiled potatoes.
Second Course- Fruit yoghurt.