



OCTOBER MENU

2023



Monday 2nd October	Tuesday 3rd October		Thursday 5th October	Friday 6th October
<p>Chervil soup</p> <p>Veggie fingers, salad* & tartar sauce (egg, mustard)</p> <p> Dairy* (milk)</p>	<p>Poultry cream (soy)</p> <p>Beef carbonade (gluten from wheat, mustard), carrots* (milk) & homemade mashed potatoes (milk)</p> <p>Fruit*</p>		<p>Seasonal soup</p> <p>Pasta with chicken & veggie pesto (gluten from wheat, egg, milk)</p> <p>Biscuit* (gluten from wheat, egg, milk)</p>	<p>Green cabbage soup</p> <p>Farm bacon & sauce (gluten from wheat) & Liège hotpot (milk, sulphites)</p> <p>Fruit*</p>
Monday 9th October	Tuesday 10th October		Thursday 12th October	Friday 13th October
<p>White bean soup (milk)</p> <p>Marengo veal (gluten from wheat, celery, sulphites), forgotten veggies (gluten from wheat, celery, sulphites) & rice*</p> <p>Fruit</p>	<p>Pumpkin soup</p> <p>Pasta (gluten from wheat, egg) with vegetarian carrot & zucchini bolognese</p> <p>Fruit*</p>		<p>Sheperd's soup</p> <p>Fish fillet (fish) & sauce (gluten from wheat, fish, milk), spinach* (milk) & pepinettes (gluten from wheat, egg)</p> <p>Fruit</p>	<p>Carrot soup</p> <p>Cheese pork sausage (milk) & sauce (gluten from wheat), mixed salad* & steamed potatoes</p> <p>Dairy* (milk)</p>

* = From ecological and eco-responsible agriculture and breeding