

APRIL'S MENU 2024

	TUESDAY 2nd	WEDNESDAY 3rd	THURSDAY 4th	FRIDAY 5th
EASTER HOLIDAYS	<ul style="list-style-type: none"> Stewed peas with potatoes Battered hake with green salad and tomatoes Seasonal fruit* 	<ul style="list-style-type: none"> Broth with pasta Potato and onion omelette with <i>pa amb tomàquet</i> Yoghurt <i>La Fageda</i> 	<ul style="list-style-type: none"> Lentil salad with tomato, tuna, egg and olives Grilled pork tenderloin with potatoes Seasonal fruit* 	<ul style="list-style-type: none"> Macarroni with tomato sauce and grated cheese Stewed turkey with vegetables Seasonal fruit*
MONDAY 8th	TUESDAY 9th	WEDNESDAY 10th	THURSDAY 11th	FRIDAY 12th
<ul style="list-style-type: none"> Creamy pumpkin soup with bread croutons Ham and cheese pizza **Chicken croquettes Seasonal fruit* 	<ul style="list-style-type: none"> Chickpeas in basil oil **Stewed chickpeas Battered calamari with tomato salad and fresh cheese Seasonal fruit* 	<ul style="list-style-type: none"> Rice with prawns, omelette and ham Oven-baked cod fillet with onion and tomato Yoghurt <i>La Fageda</i> 	<ul style="list-style-type: none"> Mashed potatoes and cabbage Roasted chicken in lemon sauce Seasonal fruit* 	<ul style="list-style-type: none"> Noodle casserole Potato and onion omelette with <i>pa amb tomàquet</i> Sliced orange with honey
MONDAY 15th	TUESDAY 16th	WEDNESDAY 17th	THURSDAY 18th	FRIDAY 19th
<ul style="list-style-type: none"> Rice with tomato sauce Croquettes with green salad and tomatoes Seasonal fruit* 	<ul style="list-style-type: none"> Creamy vegetable soup with bread croutons Meatballs <i>jardinière</i> (vegetables and sauce) Seasonal fruit* 	<ul style="list-style-type: none"> Tagliatelle pasta with pesto sauce Oven-baked cod with potatoes, onions and carrots Yoghurt <i>La Fageda</i> 	<ul style="list-style-type: none"> Stewed lentils with vegetables Potato and onion omelette with <i>pa amb tomàquet</i> Seasonal fruit* 	<ul style="list-style-type: none"> Soup with pasta Diced chicken with curry and rice Fruit salad
MONDAY 22nd	TUESDAY 23rd	WEDNESDAY 24th	THURSDAY 25th	FRIDAY 26th
<ul style="list-style-type: none"> Creamy courgette soup with bread croutons Rice with sausages and calamari Seasonal fruit* 	<ul style="list-style-type: none"> <i>Fideuada</i> with garlic sauce Potato and onion omelette with <i>pa amb tomàquet</i> Seasonal fruit* 	<ul style="list-style-type: none"> Mushroom risotto Grilled turkey with caramelised onions Yoghurt <i>La Fageda</i> 	<ul style="list-style-type: none"> Sautéed white beans with garlic and parsley Vegetable lasagna Seasonal fruit* 	<ul style="list-style-type: none"> Chickpeas in basil oil **Stewed chickpeas Battered calamari with green salad and tomatoes **Grilled chicken Seasonal fruit*
MONDAY 29th	TUESDAY 30th			
<ul style="list-style-type: none"> Noodle casserole Potato and onion omelette with <i>pa amb tomàquet</i> Seasonal fruit* 	<ul style="list-style-type: none"> Potato salad **Boiled green beans and potatoes Oven-baked hake fillet with tomatoes and onions Seasonal fruit* 			

**11, 12 and 13

*Apple, pear, banana, strawberries, melon, loquat, nectarine and peach

Note: Occasionally there may be some changes in the menu due to reasons beyond the school's control