

MAY'S MENU 2025

			THURSDAY 1st	FRIDAY 2nd
			BANK HOLIDAY	FREE ELECTED DAY
MONDAY 5th	TUESDAY 6th	WEDNESDAY 7th	THURSDAY 8th	FRIDAY 9th
<ul style="list-style-type: none"> Cold creamy leek and potato soup Ham and cheese pizza **Chicken croquettes Seasonal fruit* 	<ul style="list-style-type: none"> Chickpeas in basil oil **Stewed chickpeas Stewed turkey with onions, carrots and mushrooms Seasonal fruit* 	<ul style="list-style-type: none"> Rice with carrots, peas and onions (Milanese style) Oven-baked hake fillet with onions and tomatoes Yoghurt <i>La Fageda</i> 	<ul style="list-style-type: none"> Lentil salad with tomato, tuna, sweet corn and olives Potato and onion omelette with <i>pa amb tomàquet</i> Seasonal fruit* 	<ul style="list-style-type: none"> <i>Fideuada</i> Roasted chicken with onions, carrots and dried plums Fruit salad
MONDAY 12th	TUESDAY 13th	WEDNESDAY 14th	THURSDAY 15th	FRIDAY 16th
<ul style="list-style-type: none"> Rice with tomato sauce Battered hake fillet with green salad and carrots Seasonal fruit* 	<ul style="list-style-type: none"> Creamy vegetable soup with toasted bread croutons Meatballs with peas, onions and carrots (jardinière style) Seasonal fruit* 	<ul style="list-style-type: none"> Tagliatelle pasta with pesto sauce Grilled tenderloin with tomato salad and fresh cheese 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"> Boiled green beans and potatoes Chicken escalope with green salad and nuts Fruit salad
MONDAY 19th	TUESDAY 20th	WEDNESDAY 21st	THURSDAY 22nd	FRIDAY 23rd
<ul style="list-style-type: none"> Macaroni with tomato sauce and grated cheese Potato and onion omelette with <i>pa amb tomàquet</i> Seasonal fruit* 	<ul style="list-style-type: none"> Mashed potatoes and cabbage Oven-baked cod fillet with potatoes, onions and carrots Seasonal fruit* 	<ul style="list-style-type: none"> Brown rice with vegetables Grilled turkey with caramelised onions Green salad with apple dices and sunflower seeds Yoghurt <i>La Fageda</i> 	<ul style="list-style-type: none"> Stewed chickpeas Stewed veal (<i>fricandó</i>) with mushrooms and carrots Seasonal fruit* 	<ul style="list-style-type: none"> Potato salad (with tomato, egg and olives) **boiled green beans and potatoes Diced chicken with curry and rice Fruit salad
MONDAY 26th	TUESDAY 27th	WEDNESDAY 28th	THURSDAY 29th	FRIDAY 30th
<ul style="list-style-type: none"> Rice with tomato sauce Tuna stuffed eggs with mayonnaise and green salad with carrots Seasonal fruit* 	<ul style="list-style-type: none"> Boiled green beans and potatoes Oven-baked hake fillet with tomato and onions Seasonal fruit* 	<ul style="list-style-type: none"> Warm creamy pumpkin soup with toasted bread croutons Roasted chicken in orange sauce Yoghurt <i>La Fageda</i> 	<ul style="list-style-type: none"> Coloured pasta ringlets with apple, dried cheese and olives Grilled tenderloin with sweet potato chips Seasonal fruit* 	<ul style="list-style-type: none"> Peas with bacon and potatoes Vegetable burger with yoghurt and cucumber sauce Green salad with carrots Fruit salad

**I1, I2 and I3

*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