



## **OCTOBER**

## Wednesday **Friday Monday** Tuesday Thursday Neapolitan-style Fish soup with rice Stewed chickpeas with chard **5** Leek and carrot purée Rice casserole wholegrain macaroni

Beef fricandeau with mushroom

Fresh seasonal fruit

Salad / Fish and potato / Dairy

Potato and onion omelette with bread and tomato

Fresh seasonal fruit

Vegetable / Veg. prot. and wholegrain / Dairy

Breaded and fried whitebait with lettuce and olives

Fresh seasonal fruit

Vegetable / Egg and cereal / Dairy

Baked chicken in herbes de Provence with lettuce and pieces of fruit

Artisanal natural yogurt

Wholegrain / Fish and vegetable / Fruit

Baked broccoli bites with lettuce and tomato

Fresh seasonal fruit

Vegetable / Egg and potato / Dairy

Chickpea and courgette purée

**9** Garden style lentils

Cheese omelette with lettuce and bean sprouts

Fresh seasonal fruit

Vegetable / Poultry and potato / Dairy

Rice in tomato sauce

Grilled hake fillet with courgette chips

Artisanal natural vogurt

Vegetable / Fresh cheese and cereal / Fruit

Green beans and potato

Grilled chicken with lettuce and carrot

Fresh seasonal fruit

Cereal / Egg and salad / Dairy

Vegetable fideuà

Fresh seasonal fruit

Vegetable / Fish and wholegrain / Dairy

Garlic spinach and potato

Stewed diced pork with white rice

Fresh seasonal fruit

Cereal / Veg. prot. and vegetable / Dairy

Fresh cheese salad (lettuce. fresh cheese, tomato, carrot, olives)

Spaghetti Bolognese

Fresh seasonal fruit

Potato / Egg and wholegrain / Dairy

Australian roasted pumpkin soup 19 (australian soup baked pumpkin) Australian

Fish and chips

Lamington (chocolate and coconut)

gastronomy day

Cereal / Poultry and salad / Fruit

Rioian-style bean stew

Courgette omelette with lettuce and tomato

Fresh seasonal fruit

Salad / Veg.prot. and cereal / Dairy

Meat and pasta soup

Roasted chicken with lettuce and sweetcorn

Fresh seasonal fruit

Vegetable / Fish and potato / Dairy

Macaroni a la Norma (with aubergine and tomato sauce)

> Chicken ragout with mushroom

Fresh seasonal fruit

Vegetable / Egg and potato / Dairy

24 Soup with wholemeal pasta

Baked hake with garlic and parsley with slices of potato and sweet potato

Artisanal natural vogurt

Salad / Cereal and legumes / Fruit

Leek puree

The

Castañada

Vegetable and chickpea paella

Fresh seasonal fruit

Wholegrain / Pork and salad / Dairy

Cauliflower au gratin

Rosemary chicken with lettuce and olives

Fresh seasonal fruit

Cereal / Fish and vegetable / Dairy

Lentil stew

Potato and onion omelette with lettuce and carrot

Fresh seasonal fruit

Salad / Veg. prot. and cereal / Dairy

Rice and tomato

Hake fillet in green sauce (peas and parsley)

Fresh seasonal fruit

Salad / Egg and potato / Dairy

Sweet potato puree

festival Taradell sausage with beans and quince allioli

Special Castanyada dessert

Salad / Fresh cheese and cereal / Fruit





In the children's cycle, the main course salad will be replaced by a seasonal vegetable puree.

Menu prepared by the dietitian nutritionist Xisca Rebassa col. CAT001289