



Dishes containing: K AND DAIRY PRODUCTS ■
 GLUTEN ■ COW PROTEINS ■
 EGGS ■
 CELERY ■ SULPHITE ■

VEGETABLES ■
 FISH ■
 NUTS ■

December 2018

St. Peter's School BCN (N3-C6)



Monday 3	Tuesday 4	Wednesday 5	Thursday 6	Friday 7
<p>starter</p> <p>CREAM OF LEAK AND POTATO SOUP</p> <p>1 2</p> <p>main dish</p>	<p>starter</p> <p>MEAT AND VEGETABLE SOUP WITH PASTA</p> <p>3 4 5 6</p> <p>main dish</p>	<p>starter</p> <p>BAKED BEANS WITH VEGETABLES(BEANS, CARROTS AND RED PEPPER)</p> <p>7</p> <p>main dish</p>	<p>starter</p> <p>HOLIDAY</p> <p>main dish</p>	<p>starter</p> <p>HOLIDAY</p> <p>main dish</p>
<p>side dish</p> <p>HOMEMADE BREADED CHICKEN BITES WITH FRIED CORN</p> <p>8 9 10 11</p> <p>side dish</p>	<p>side dish</p> <p>MEATBALLS IN SAUCE</p> <p>12 13 14</p> <p>side dish</p>	<p>side dish</p> <p>GRILLED MARINATED PORK LOIN</p> <p>15 16 17</p> <p>side dish</p>	<p>side dish</p> <p></p> <p>side dish</p>	<p>side dish</p> <p></p> <p>side dish</p>
<p>dessert</p> <p>BOILED POTATOES</p> <p>dessert</p>	<p>dessert</p> <p>GARDEN VEGETABLES</p> <p>dessert</p>	<p>dessert</p> <p>GLAZED CARROTS WTH LEMON</p> <p>dessert</p>	<p>dessert</p> <p></p> <p>dessert</p>	<p>dessert</p> <p></p> <p>dessert</p>
<p>FRESH FRUIT</p>	<p>FRESH FRUIT</p>	<p>DAIRY DESSERT</p>		
Desayunos / Meriendas				
<p>HAM SANDWICH</p>	<p>FRESH FRUIT</p>	<p>CHEESE SANDWICH</p>		

Special Dietary Needs

- | | |
|--|------------------------|
| 1. Without dairy products | 11. Without mayonnaise |
| 2. Without dairy products | 12. Homemade fishballs |
| 3. Gluten-free pasta | 13. Grilled beef |
| 4. Egg-free pasta | 14. Grilled beef |
| 5. Vegetables soup | 15. Grilled pork loin |
| 6. Celeryless | 16. Grilled pork loin |
| 7. Boiled mixed vegetables | 17. Grilled pork loin |
| 8. Gluten-free breadings | |
| 9. Egg-free breadings and without mayonnaise | |
| 10. Baked without fish | |

Students can choose to have with seasonal products.

The food is accompanied by white bread and whole wheat bread at bread.

Daily menu white and brown bread on Tuesdays and Thursdays thereby.

The fresh fruit and yoghurt breakfast were designed only to students of 1st. and 2nd Primary.

Snacks aimed at students from all Foundation.



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Monday 10	Tuesday 11	Wednesday 12	Thursday 13	Friday 14
starter	starter	starter	starter	starter
RICE CASSEROLE WITH PUMPKIN 1 2	BOILED POTATOES WITH GREEN BEANS	LENTIL STEW (FRIED ONION, GARLIC, RED PEPPER AND TOMATO) WITH SAUSAGE AND 6 3 4 5	CHICKEN AND VEGETABLE SOUP WITH PASTA 7 8 9	SEASONAL VEGETABLE SOUP 10
main dish	main dish	main dish	main dish	main dish
COD CROQUETTES 11 12 14 15 13	BEEF BURGER 17 16	"CHIMICHURRI" GRILLED PORK LOIN 18	TURKEY STEW 19	GRILLED CHICKEN BREAST
side dish	side dish	side dish	side dish	side dish
MUSHROOM SAUTEED	SAUTEED SWEET CORN	MIXED SALAD WITH STRAWBERRY JAM VINAIGRETTE	FRIED AUBERGINES WITH HONEY SAUCE	SAUTEED PEAS
dessert	dessert	dessert	dessert	dessert
FRESH FRUIT	FRESH FRUIT	DAIRY DESSERT	FRESH FRUIT	FRESH FRUIT
Desayunos / Meriendas				
BISCUITS AND DRINK YOGHURT	CREAM CHOCOLATE SANDWICH OR FRESH FRUIT	HAM SANDWICH	FRESH FRUIT	CHEESE AND STICK BREAD

Special Dietary Needs

- 1. Sauteed rice with cabbage
- 2. Sauteed rice with cabbage
- 3. Vegetable lentils
- 4. Vegetable lentils
- 5. Boiled mixed vegetables
- 6. Vegetable lentils
- 7. Gluten free pasta
- 8. Egg free pasta
- 9. Without celery
- 10. Without celery
- 11. Gluten free croquettes
- 12. Breaded fish without egg
- 13. Meat croquettes
- 14. Breaded fish
- 15. Breaded fish
- 16. Fish burger
- 17. Grilled beef
- 18. Grilled pork loin
- 19. Grilled turkey

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Monday 17	Tuesday 18	Wednesday 19	Thursday 20	Friday 21
starter RICE WITH VEGETABLES	starter STUFFED CHICKPEAS WITH VEGETABLES, COMINO AND THIME 1	starter PUMPKIN SOUP (POTATO AND ONION)	starter CHRISTMAS SOUP WITH SMALL MEATBALLS 2 3 6 4 5	
main dish PORK STEW 7	main dish COD AU GRATIN WITH APPLE "ALIOLI" 8 9 10	main dish GRILLED CHICKEN BREAST	main dish PORK WITH SPANISH SAUCE 12 11	
side dish SOY SALAD (CARROTS, SOY AND CORN) WITH OREGANO VINAIGRETTE	side dish GLAZED CARROTS WTH LEMON	side dish COUS COUS	side dish MASHED APPLE AND POTATOES WITH CINNAMON	
dessert FRESH FRUIT	dessert FRESH FRUIT	dessert FRESH FRUIT	dessert YOGHURT WITH CHOCOLATE AND SMALL WARM	
Desayunos / Meriendas				
HAM SANDWICH	FRESH FRUIT	CHEESE SANDWICH	FRESH FRUIT 	

Special Dietary Needs

- 1. green beans with potatoes
- 2. Gluten free pasta
- 3. Egg free pasta
- 4. Vegetable soup
- 5. Without celery
- 6. Without meatballs
- 7. Grilled pork
- 8. gluten free flour
- 9. without alioli
- 10. grilled meat
- 11. Without celery
- 12. Cooked without wine

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