LITTLE MONSTERS

Starters

Fresh seasonal soup with crusty bread Kcal 120 G / MI / C)

Tomato hummus with crudites & grilled pitta bread Kcal 363

Breaded chicken goujons with barbeque sauce Kcal 323 (G / M)

Main courses

Pasta with fresh tomato sauce, with or without cheddar cheese Kcal 484 (G / MI / S)

Little monster beef burger with chunky chips and tomato ketchup Kcal 696 (G / S / MI / SE / SD

Little monster chicken burger with chunky chips and tomato ketchup Kcal 489 (G / MI / SF

Battered cod goujons with steamed garden peas & chunky chips Kcal 582 (G / F / E / SD)

Stone baked pizza

Did you know? You should eat, at, least ieces of fruit & veg a day Luckily, every meal here contains at least 1 ofthem



Cheese and tomato Kcal 1066 (G / MI

> Pepperoni Kcal 1312 (G / MI)

Barbeque chicken Kcal 1197 (G / MI / M)

Served with chunky chips Kcal 267

To finish

Fresh fruit salad Kcal 46

Chocolate fudge cake with warm chocolate sauce Kcal 490 (G/P/N/S/E/MI)

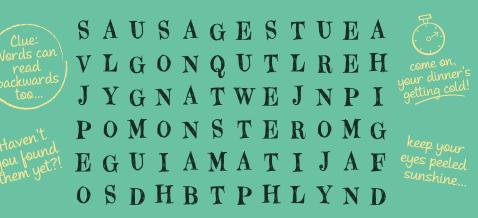
Selection of ice-cream with fruit sauce Kcal 477 (MI)

£8.95 for 2 courses or £10.95 for 3 courses

C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin / N: Nuts / M: Mustard / MO: Molluscs / S: Soya / SD: Sulphur dioxide / SE: Sesame

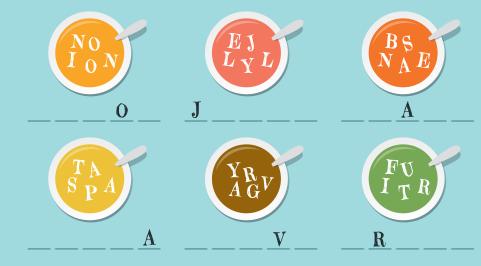
FIND THE FOOD

Search for these words in the grid below... Banana Monster Sausages Tangy Fajita Teeth



ALPHABET SOUP

Unscramble the letters to find our monsters' favourite foods...



little monsters cook at home HEALTHY FLAPJACKS

Peek through & see what's lurking...

(just be careful you don't turn into a monster)





This is Spot and his (almost) indentical twin, Spit.

See if you can find all 6 differences between these two handsome brothers...

The Portal To MONSTERL

Ingredients

150g ready-to-eat stoned dates, 3 generous tbsp agave syrup, 50g raisins, 100g low-fat spread, 50g chopped toasted hazelnuts, 3 tbsp mixed seeds, 150g porridge oats, 50g ready-to-eat stoned dried apricots, finely chopped.

Method

1. Heat the oven to 190C/170C fan/Gas 5. Line an 18cm square tin with baking parchment. Put the dates into a food processor and process until they are finely chopped and sticking together in clumps.

2. Put the low-fat spread, agave syrup and dates into a saucepan and heat gently. Stir until the low-fat spread has melted and the dates are blended in. Add all the remaining ingredients to the pan and stir until well mixed. Spoon the mixture into the tin and spread level.

3. Bake in the oven for 15-20 mins until golden brown. Remove and cut into 12 pieces. Leave in the tin until cold. Store in an airtight container.

DON'T FORGET TO SHARE THEM!



ANSWERS: No looking unless you've done all the puzzles!

WELCOME TO THE

Spot has: I extra spot, I extra line under his tail, I extra spike on his back. Spit has: Drool on his mouth, I extra tooth, 2 Extra toes,

SPOT THE DIFFERENCE

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See how revolting you can make this rude little monster by colouring him in!

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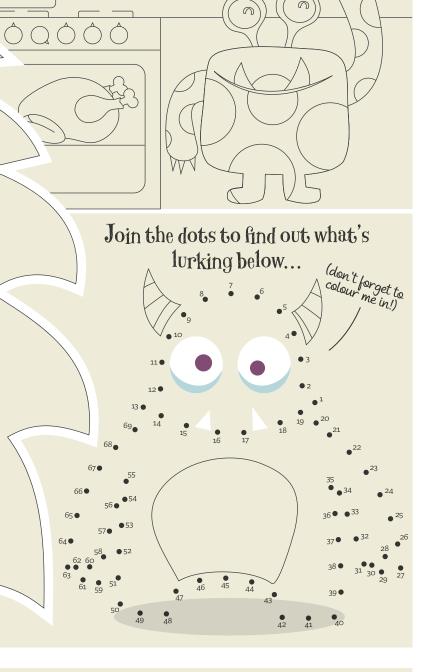
Eat your greens! D Fr ٢

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