













CONTRACT CATERING SERVICES LUNCH MENU

Oct 2023 - Apr 2024

Week 1	 Monday 'Planet Earth Day'	 Tuesday 'Street Food Day'	 Wednesday 'Traditional Day'	 Thursday Thailand	 Friday 'Favourites'
Dates	30 Oct - 13 Nov - 27 Nov - 11 Dec - 25 Dec - 08 Jan - 22 Jan - 05 Feb - 19 Feb - 04 Mar - 18 Mar - 01 Apr				
Main	Quorn, Basil & Tomato Pasta Bake	Chicken & Sweetcorn Pie with Mashed Potato	Roast Beef & Potatoes with Yorkshire Pudding & Gravy	Thai Red Chicken Curry with Rice	Crispy Bubble Pollock or Bubble Salmon Fillet with Chips
Vegetarian	Chickpea & Vegetable Tagine with Couscous	Margherita Pizza with Baked Potato Wedges	Cheese, Onion & Leek Potato Boats	Thai Stir-Fried Vegetables with Noodles	Vegetable Fingers with Chips & Homemade Tomato Sauce
On the side	Sweetcorn & Peas	Broccoli & Carrots	Roasted Root Vegetables	Vegetable Medley & Sweetcorn	Peas & Baked Beans
Salads	Grated Carrots & Sultanas Salad	Cauliflower & Coriander Salad	Chef's House Salad	Sweet Chilli, Tomato & Basil Salad	Crunchy Coleslaw
Dessert	Cheese & Crackers with Grapes & Apple Wedge	Fruity Yoghurt Bar	Homemade Cheese Twist	Thai Baked Pineapple with Yoghurt	Fruit Salad with Yoghurt

DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Organic Yoghurts

Week 2	 Monday 'Planet Earth Day'	 Tuesday 'Street Food Day'	 Wednesday 'Traditional Day'	 Thursday French	 Friday 'Favourites'
Dates	06 Nov - 20 Nov - 04 Dec - 18 Dec - 01 Jan - 15 Jan - 29 Jan - 12 Feb - Feb - 11 Mar - 25 Mar - 8 Apr				
Main	Macaroni Cheese	Curried Beef Meatballs with Savoury Rice	Roast Chicken & Potatoes with Yorkshire Pudding & Gravy	Beef Bourguignon with Rice	Cod Fish Fingers & Chips
Vegetarian	Jacket Potato with Quorn Bolognese	Vegan Spicy Chicken Style Strips & Sweet Chilli Sauce Wrap with Baked Potato Wedges	Vegetable Hotpot with Roast Potatoes & Gravy	Spinach, Pepper & Caramelised Onion Quiche with Provencal Potato	Cheese, Leek & Potato Pasty with Chips
On the side	Sauteed Leeks & Sweetcorn	Curried Roasted Cauliflower & Peas	Broccoli & Carrots	Ratatouille & French Beans	Peas & Baked Beans
Salads	Carrots & Cucumber Ribbons	Asian Noodle Salad	Chef's House Salad	Macedoine of Vegetable Salad	Crunchy Coleslaw
Dessert	Cheese and Crackers with Grapes & Apple Wedge	Fruity Yoghurt Bar	Fruity Yoghurt Crunch	Yoghurt with Cinnamon & Vanilla Pear	Fruit Salad with Yoghurt

DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Organic Yoghurts

Please Note that some dishes maybe subject to local changes to suit individual school needs

DID YOU KNOW

FRENCH COOKING

Macedoine is a French cooking term for a mixture of chopped vegetables.

Beef Bourguignon is a French stew made with beef, mushrooms and onions.

Vive la France

IMPORTANT INFORMATION:

Every effort is made to minimise risk of cross-contamination. However, it should be noted that our food is prepared in a kitchen where known allergens may be present and therefore the risk of cross-contamination remains a risk. Please ask staff for further details regarding specific dietary requirements and/or allergens.

Fantastic FOOD IN SCHOOLS



CONTRACT CATERING SERVICES
healthy, honest, good food