





CONTRACT CATERING SERVICES

# LUNCH MENU

Apr 2024 - Oct 2024



Week 1	 Monday 'Planet Earth Day'	 Tuesday 'Street Food Day'	<b>FREE FROM</b> Main Allergens Wednesday 'Traditional Day'	 Thursday Turkish	 Friday 'Favourites'
Dates	15 April • 29 April • 13 May • 27 May • 10 June • 24 June • 08 July • 22 July • 05 Aug • 19 Aug • 02 Sept • 16 Sept • 30 Sept • 14 Oct • 28 Oct				
Option 1	Vegetable Lasagne	Beef Chilli in Soft Taco Shell with Potato Wedges	Roast Chicken with Roast Potatoes & Gravy	Chicken Sausage with Mashed Potato & Gravy	Cod or Salmon Fish Fingers with Chips
Option 2	Chickpea & Vegetable Jambalaya	Red Pepper & Sweetcorn Pizza with Potato Wedges	Vegetable Biryani	Vegetable Moussaka	Vegan Sausage Roll with Chips
On the side	Sweetcorn & Broccoli	Peas	Carrots	Broccoli	Peas & Baked Beans
Salads	Tomato, Basil & Red Onion Salad	Crunchy Red Coleslaw	Chef's House Salad	Turkish Shepherd's Salad	Coleslaw
Dessert	Fruity Yoghurt Bar	Cheddar Cheese with Breadstick	Lemon Drizzle Cake	Minted Lime & Strawberry Yoghurt	Apple & Berries Yoghurt Crunch
DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Yoghurt					

Week 2	 Monday 'Planet Earth Day'	 Tuesday 'Street Food Day'	<b>FREE FROM</b> Main Allergens Wednesday 'Traditional Day'	 Thursday Puerto Rican	 Friday 'Favourites'
Dates	22 April • 06 May • 20 May • 03 June • 17 June • 01 July • 15 July • 29 July • 12 Aug • 26 Aug • 9 Sept • 23 Sept • 7 Oct • 21 Oct				
Option 1	Vegan Sausage Roll with Potato Wedges	Southern Fried Chicken Burger with Cajun Potato Wedges	Minced Beef Cottage Pie	Puerto Rican Chicken and Rice	Battered Pollock Fillet with Chips
Option 2	Vegetable Patty with Spicy Diced Potatoes	Honey & Ginger Veggie Strips Stir Fried with Egg Noodles	Jacket Potato with Baked Beans	Quorn Carne Guisada with Garlic Bread Slices	Cheese & Broccoli Quiche with Chips
On the side	Peas & Sweetcorn	Mixed Vegetables	Cabbage	Broccoli & Baby Corn on the Cobs	Peas & Baked Beans
Salads	Cucumber & Carrot Sticks	Crunchy Coleslaw	Chef's House Salad	Apple & Celery Salad	Asian Noodle Salad
Dessert	Fruity Yoghurt Bar	Cheddar Cheese with Breadstick	Chocolate & Beetroot Brownie with Vanilla Ice Cream	Tropical Fruity Yoghurt	Apple & Banana Yoghurt with Rice Krispies
DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Yoghurt					

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

## 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.

Recipe Inspired by  
**Elijah**  
Year 4  
St. Anne's & Guardian Angels Primary School

CHICKEN  
RICE AND  
VEGETABLES

Fantastic FOOD IN SCHOOLS

This term we are making  
**WEDNESDAY ALLERGY FREE DAY**  
With a new menu that does not contain any of the 14 MAJOR ALLERGIES