

ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

Spring GOLD Menu 2018

caterlink
feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Main	Hotdogs with tomato sauce and jacket wedges	Macaroni Pastichio (made with organic mince beef)	Roast chicken with stuffing and Roast Potatoes and Gravy	Organic beef cottage pie	MSC Breaded Fish With Chips & Tomato Sauce
Week 1	Vegetarian	Potato & Courgette Layer Bake	Spinach & Tomato Quiche with New Potatoes	Mixed Vegetable Loaf With Roast Potatoes and Gravy	Macaroni Cheese with Tomato topping	Vegetable fajita
01-Jan		Jacket potato with tuna mayo	Soup with filled baguette	Jacket potato with salmon mayo	Soup and filled baguette	Jacket potato with cheese
22-Jan		broccoli sweetcorn	peas Cauliflower	Carrot & Swede mash	Sweetcorn Roasted courgette	Baked Beans Garden Peas
19-Feb	Dessert	Shortbread Yoghurt Fruit platter	Apple and Mixed Berry Crumble & Custard Yoghurt Fruit chunks	flapjack Yoghurt Fruit pieces	Pineapple upside down Cake with Custard Yoghurt Fruit platter	Pear & Ginger Muffin Yoghurt Fruit salad
12-Mar						
Week 2	Main	Beef meatballs in tomato sauce with rice	Chicken and Red Pepper Pizza with baby Baked Potato (made with free range chicken)	Roast Turkey with Roast Potatoes & Gravy	Organic beef mince pasta bolognaise	MSC Battered Fish Chips & Tomato Sauce
Week 2	Vegetarian	Vegetable Pasta Bake	Lentil and Vegetable Curry with Rice	Cheese & Pepper Whirl with Roast Potatoes	Quorn Mince Pasta Bolognaise	Quorn hotdog with chips
08-Jan		Jacket potato with tuna mayo	Soup with filled baguette	Jacket potato with salmon mayo	Soup and filled baguette	Jacket potato with cheese
29-Jan	Dessert	Red Onion Slaw sweetcorn	Roasted Vegetables	Broccoli Sliced Carrots	cauliflower Sweet corn	Baked Beans Garden Peas
26-Feb		Pear Crumble and Custard Yoghurt Fruit platter	Lemon drizzle cake Yoghurt Fruit chunks	Chocolate Cookie Yoghurt Fruit pieces	Apple & Berry Strudel with Custard Yoghurt Fruit platter	Chocolate and Orange Brownie Yoghurt Fruit salad
19-Mar						
Week 3	Main	Beef Burger in a Bun with jacket wedges	Chicken tikka & rice	Roast pork with Roast Potatoes and Gravy	Beef Tortilla Stack with Garlic Slice (made with organic mince beef)	MSC Fish Fingers or salmon fish fingers chips & Tomato Sauce
Week 3	Vegetarian	Mixed bean cassoulet with jacket wedges	Cheese & tomato pizza With new potatoes	Vegetarian Wellington with Roast Potatoes	Macaroni cheese with garlic slice	Vegetable pasty with Chips
15-Jan		Jacket potato with tuna mayo	Soup with filled baguette	Jacket potato with salmon mayo	Soup with filled baguette	Jacket potato with cheese
05-Feb		Broccoli Sweetcorn	carrots Green Beans	Shredded Cabbage swede	Roasted Vegetable Medley	Baked Beans Garden Peas
05-Mar	Dessert	Carrot & Sultana Cake with Custard	Chocolate crunch	Jelly with a Side of Mandarins	banana cake & Custard	Lemon & Cucumber Cake
26-Mar						

