

GCC Spring
Summer
2025

WEEK ONE

28 April
19 May
16 June
7 July
1 September
22 September
13 October



Meat
Free

MONDAY

Option One



Tomato Pasta

Option Two



Caribbean
Stew with Rice

Jacket Potato

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Vegetables

Vegetables of the Day

Dessert



Apple Flapjack

TUESDAY

BBQ Chicken Pizza
With Herby New Potatoes



Mild Mexican
Chilli with Rice

Jacket Potato with Cheese,
Baked Beans or Salmon
Mayonnaise

Seasonal Salad Bar

Summer Lemon Cake with
Custard

Roast

WEDNESDAY

Roast Gammon, Roast
Potatoes & Gravy



Veg Wellington, Roast
Potatoes & Gravy

Jacket Potato with
Cheese, Baked Beans or
Tuna Mayonnaise

Vegetables of the Day

Ice Cream and Fresh Fruit



THURSDAY

Spaghetti Bolognese
with Garlic Bread

Cheese & Bean Pasty with
Herby New Potatoes

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Vegetables of the Day

Marble Sponge with
Chocolate Sauce

Fish FRIDAY



Fish Fingers with Chips &
Tomato Ketchup

Summer Frittata with Chips
and Tomato Ketchup

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Baked Beans and Peas

Strawberry Jelly
with Peaches

WEEK TWO

5 May
2 June
23 June
14 July
8 September
29 September
20 October

Option One



Sweet Potato Curry
with Rice

Option Two

Cheese and Tomato Pizza
with Herby New Potatoes

Jacket Potato

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Vegetables

Vegetables of the Day

Dessert



Vanilla
Shortbread

Hot Dog with Wedges &
Tomato Ketchup

Macaroni Cheese

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Vegetables of the Day

NEW Strawberry and Apple
Crumble with Custard

Roast Chicken, Roast
Potatoes & Gravy



Vegetable Roast,
Roast Potatoes & Gravy

Jacket Potato with
Cheese, Baked Beans or
Tuna Mayonnaise

Vegetables of the Day

Chocolate Brownie



NEW Chefs Special
Chicken Korma with Rice



Vegan Hot Dog with Wedges
& Tomato Ketchup

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Vegetables of the Day

Eves Pudding with Custard



Battered Fish with Chips &
Tomato Ketchup



Mexican Bean Roll with
Chips and Tomato Ketchup

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Baked Beans and Peas

Peaches and
Ice Cream

WEEK THREE

12 May
9 June
30 June
21 July
15 September
6 October

Option One



NEW Bean Burger in a Bun
with Herby New Potatoes

Option Two



NEW Chefs Special Creamy
Curry with Rice

Jacket Potato

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Vegetables

Vegetables of the Day

Dessert

NEW Rock Cake

NEW Green Thai Chicken
Curry with Rice



Vegan Bolognese
With Garlic Bread

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Vegetables of the Day

Pear & Chocolate Cake with
Custard

Roast Gammon, Roast
Potatoes & Gravy



Roast Quorn, Roast
Potatoes, & Gravy

Jacket Potato with
Cheese, Baked Beans or
Tuna Mayonnaise

Vegetables of the Day

Iced Vanilla Sponge



NEW Greek Chicken Pitta
with Rice and Tzatziki



Vegan Meatballs
and Rice

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Seasonal Salad Bar

Apple Cinnamon Sponge with
Custard



Battered Fish and Chips &
Tomato Ketchup



Spinach and Cheese Whirl
with Chips and Tomato
Ketchup

Jacket Potato with Cheese,
Baked Beans or Tuna
Mayonnaise

Baked Beans and Peas



Oaty Cookie

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings where available - Bread freshly baked on site daily-
Daily salad selection - Fresh Fruit and Yoghurt

ALLERGY INFORMATION:

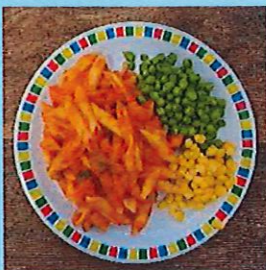
If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

Spring Summer
2025

OPTION 1

MONDAY

Tomato Pasta



TUESDAY

BBQ Chicken Pizza With
Herby New Potatoes



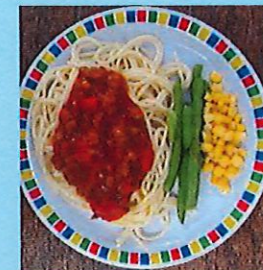
WEDNESDAY

Roast Gammon with Roast
Potatoes and Gravy



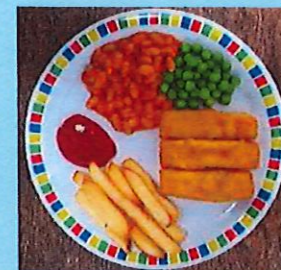
THURSDAY

Spaghetti Bolognese with
Garlic Bread



FRIDAY

Fish Fingers with Chips
Tomato Ketchup



OPTION 2

Caribbean Stew with
Rice



Mild Mexican Chilli with
Rice



Veg Wellington with Roast
Potatoes and Gravy



Cheese and Bean
Pastry with Herby New
Potatoes



Summer Frittata with
Chips & Tomato Ketchup



DESSERT

Apple Flapjack



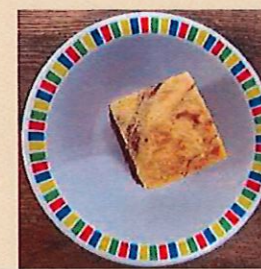
Summer Lemon
Cake with Custard



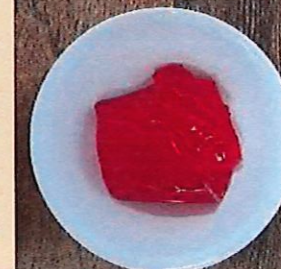
Ice Cream
with Fresh Fruit



Marble sponge with
Chocolate Sauce



Fruit Jelly with Peaches



*VEGETABLES AND SIDES MAY DIFFER THAN THOSE SHOWN

Spring Summer
2025

MONDAY

TUESDAY

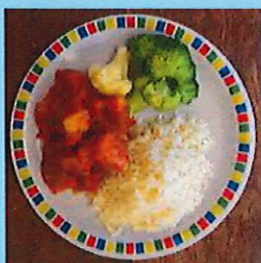
WEDNESDAY

THURSDAY

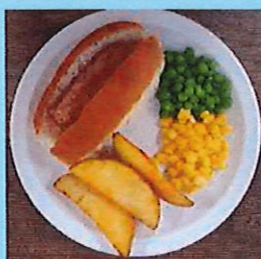
FRIDAY

OPTION 1

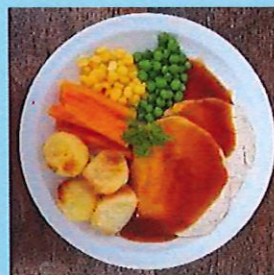
Sweet Potato Curry with Rice



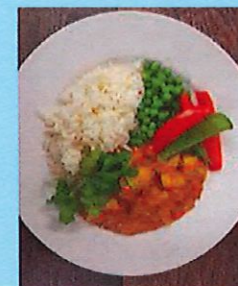
Hot Dog with Wedges & Tomato Ketchup



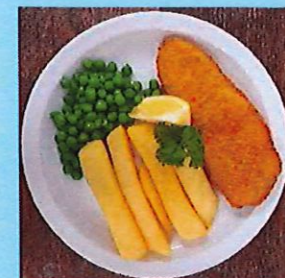
Roast Chicken with Roast Potatoes and Gravy



NEW Chicken Korma with Rice



Battered Fish with Chips Tomato Ketchup



OPTION 2

Classic Cheese and Tomato Pizza with Herby New Potatoes



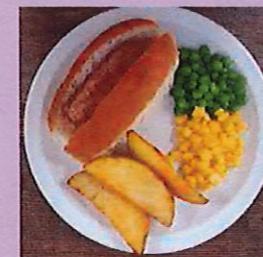
Macaroni Cheese



Vegetable Roast with Roast Potatoes and Gravy



Vegan Hot Dog with Wedges & Tomato Ketchup



Mexican Bean Roll with Chips & Tomato Ketchup

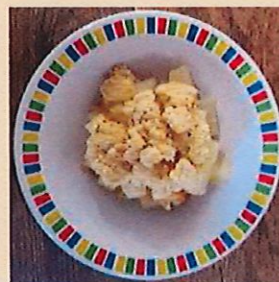


DESSERT

Vanilla Shortbread



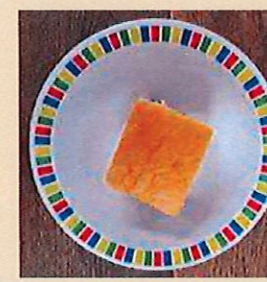
Strawberry and Apple Crumble with Custard



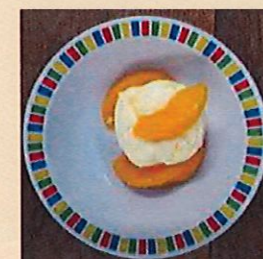
Chocolate Brownie



Eves Pudding with Custard



Peaches and Ice Cream



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Spring Summer
2025

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION 1

NEW Bean Burger in a bun
with Herby New Potatoes



NEW Green Thai Chicken
Curry with Rice



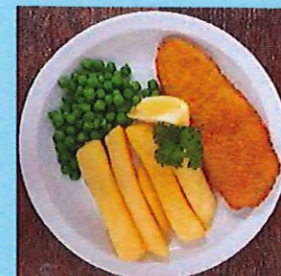
Roast Gammon with Roast
Potatoes and Gravy



NEW Greek Chicken Pitta
with Rice and Tzatziki



Battered Fish with Chips
Tomato Ketchup



OPTION 2

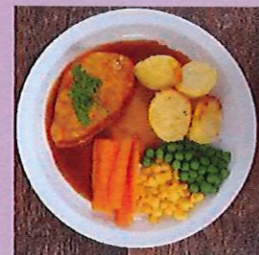
NEW Chefs Special Creamy
Curry with Rice



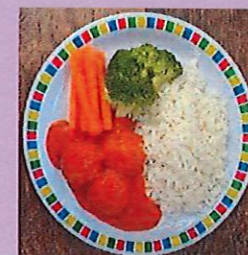
Vegan Bolognese & Garlic
Bread



Vegan Quorn with Roast
Potatoes and Gravy



Vegan Meatballs in
Tomato Sauce with Rice



Spinach and Cheese
Whirl with Chips &
Tomato Ketchup



DESSERT

NEW Rock Cake



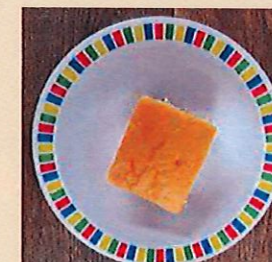
Pear & Chocolate Cake
with Custard



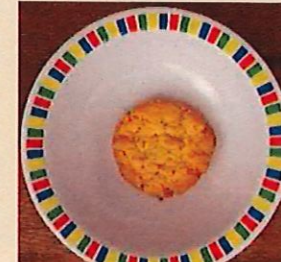
Iced Vanilla
Sponge



Apple and Cinnamon Sponge
with Custard





























Oaty Cookie



*VEGETABLES AND SIDES MAY DIFFER THAN THOSE SHOWN

WEEK ONE

caterlink
feeding the imagination

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tomato Pasta Pasta in a Homemade blend of Tomato, Sweet Potato, Lentils and Mixed Herb sauce  	BBQ Chicken Pizza with Herby New Potatoes Homemade 50/50 Wholemeal Base topped With Red Tractor Accredited Chicken, Cheddar Cheese and a Homemade Tomato BBQ Sauce Served With Parsley New Potatoes  	Roast Gammon, Roast Potatoes & Gravy Red Tractor Accredited Roast Gammon from Gloucestershire's Local Butchers Served with Homemade Roasted Potatoes and Vegan Gravy  	Spaghetti Bolognese and Garlic Bread Red Tractor Accredited Beef Mince from Gloucestershire's Local Butchers and Brown Lentil Bolognese Sauce Served with Spaghetti and A Garlic and Herb Flavoured 50/50 Wholemeal Bread  	Pollock Fish Fingers, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup  
Caribbean Stew with Rice Mild Caribbean flavoured Stew with Butterbeans and Seasonal Vegetables (Butternut Squash, Carrots, Sweet potato) Served with 50/50 Wholemeal Rice   	Mild Mexican Chilli with Rice Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, with 50/50 Wholemeal Rice   	Vegetable Wellington, Roast Potatoes and Gravy Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry Served With Roast Potatoes and Vegan Gravy  	Cheese and Bean Pasty with Herby New Potatoes Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean Pasty Served with Parsley Flavoured New Potatoes 	Summer Frittata, Chips and Tomato Ketchup Homemade Baked Cheddar Cheese and Red Pepper Frittata with Oven Baked Chips and Tomato Ketchup 
<p>Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers.</p> <p>We also serve a daily salad selection for pupils to help themselves to.</p>				
Apple Flapjack Homemade Apple Flapjack made with Oats, Golden Syrup and Apples   	Summer Lemon Cake with Custard A Homemade Lemon Sponge Cake with Custard  	Ice Cream with Fresh Fruit Vanilla Ice Cream with a selection of Apple, Orange, Melon and Pineapple 	Marble Sponge Cake with Chocolate Sauce Homemade Vanilla and Cocoa Flavoured Sponge Cake Rippled Together Served with Chocolate Sauce  	Strawberry Jelly with Peaches Vegan Strawberry Flavoured Jelly with Peaches    

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WEEK TWO

caterlink
feeding the imagination

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Sweet Potato Curry with Rice Homemade Lentil and Sweet Potato Mild Curry with 50/50 Wholemeal Rice</p>   	<p>Pork Hot Dog with Wedges and Tomato Ketchup Red Tractor Accredited Pork Sausage From Gloucestershire's Local Butchers Served in a Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup</p> 	<p>Roast Chicken, Roast Potatoes and Gravy Red Tractor Accredited Chicken from Gloucestershire's Local Butchers Served with Homemade Roast Potatoes and Vegan Gravy</p>  	<p>NEW Chef's Special – Chicken Korma with Rice Red Tractor Accredited Chicken from Gloucestershire's Local Butchers and Chickpeas in a Mild and Creamy Korma Sauce served with 50/50 Wholemeal Rice</p>   	<p>Battered Fish, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup</p> 
<p>Cheese and Tomato Pizza with Herby New Potatoes Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree, Oregano) Served with Parsley Flavoured New Potatoes</p> 	<p>Macaroni Cheese Homemade Classic Macaroni Cheese, made with a Homemade Cheddar Cheese White Sauce</p> 	<p>Vegetable Roast, Roast Potatoes and Gravy Homemade Lentil and Soya Mince Loaf Served With Homemade Roast Potatoes and Vegan Gravy</p>  	<p>Vegan Hot Dog with Wedges and Tomato Sauce Devils Kitchen Vegan Sausage Served in a Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup</p>  	<p>Mexican Bean Roll with Chips and Tomato Ketchup Phat Pasty Mexican Bean Roll (which contains Sweet Potato, Chickpeas, Kidney Beans, Peppers and Onions) Served with Oven Baked Chips & Tomato Ketchup</p>  
<p>Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers. We also serve a daily salad selection for pupils to help themselves to.</p>				
<p>Vanilla Shortbread Homemade Vanilla Flavoured Shortbread</p>   	<p>NEW Strawberry and Apple Crumble with Custard Homemade Strawberry and Apple Crumble with an Oaty Topping, Served with Custard</p>   	<p>Chocolate Brownie A Homemade Chocolate Brownie made with Cocoa Powder</p>  	<p>Eves Pudding with Custard Homemade Vanilla Sponge Cake Baked with Chopped Apples served with Custard</p>   	<p>Peaches and Ice Cream Vanilla Ice Cream serve with Tinned Peaches</p> 

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WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
NEW Smokey Bean Burger with Herby New Potatoes Homemade Bean Burger Patty (Borlotti Beans, Kidney Beans, Chickpeas, Onion, Leeks, Tomato, Sweet Potato) in a White Burger Bun with Parsley Flavoured New Potatoes  	NEW Green Thai Chicken Curry with Rice Thai spiced Marinaded Red Tractor Accredited Butcher Chicken Thigh Pieces in a Creamy Coconut Sauce with Vegetables (Carrots and Green beans) Served with 50/50 Wholemeal Rice   	Roast Gammon, Roast Potatoes & Gravy Red Tractor Accredited Roast Gammon from Gloucestershire's local butchers served with Homemade Roasted Potatoes and Vegan Gravy  	NEW Greek Chicken Pitta with Rice and Tzatziki Red Tractor Accredited Greek Marinated Chicken from Gloucestershire's Local Butchers with Onions and Bell Peppers Served in a Pitta Bread with 50/50 Wholemeal Rice and Fresh Tzatziki (Yoghurt, Mint & Cucumber)  	Battered Fish, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Battered Pollock Fillet with Oven Baked Chips & Tomato Ketchup 
NEW Chef's Special – Chickpea Curry with Rice A Creamy Coconut Curry Made with Chickpeas, Spinach and Butternut Squash Served with 50/50 Wholemeal Rice  	Vegan Bolognese and Garlic Bread Vegan Soya Mince in a Homemade Tomato Bolognese Sauce with Spaghetti Pasta with Herb Flavoured 50/50 Wholemeal Bread  	Roast Quorn Fillet with Roast Potatoes and Gravy Vegan Quorn Fillet served with Homemade Roasted Potatoes and Vegan Gravy  	Vegan Meatballs and Rice Devil's Kitchen Vegan Meatballs in a Homemade Tomato Sauce with Spaghetti Pasta   	Spinach and Cheese Whirl, Chips and Tomato Ketchup Cheese, Spinach, Aubergine and Sweet Potato in a Puff Pastry Swirl, with Oven Baked Chips & Tomato Ketchup 
<p>Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers.</p> <p>We also serve a daily salad selection for pupils to help themselves to.</p>				
NEW Rock Cake Homemade Rock Cake (Self Raising Flour, Egg, Vanilla Flavouring) with Sultanas  	Pear and Chocolate Upside Down Cake with Custard A Homemade Chocolate Cake made with Cocoa Powder and Tinned Pears with Custard  	Iced Vanilla Sponge Homemade Vanilla Sponge Cake Lightly Iced with Icing Sugar  	Apple Cinnamon Sponge with Custard A Homemade Cinnamon Flavoured Sponge with Chopped Apples with Custard  	Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flours and Self-Raising Flour  

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