



CONTRACT CATERING SERVICES

LUNCH MENU

Nov 2026 - Apr 2027



Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM Main Allergens Wednesday 'Traditional Day'	Thursday Morocco	Friday 'Favourites'
Dates	02 Nov 2026 • 16 Nov • 30 Nov • 14 Dec • 28 Dec • 11 Jan 2027 • 25 Jan • 08 Feb • 22 Feb • 08 Mar • 22 Mar • 05 Apr				
Option 1	Roasted Vegetable, Spinach & Tomato Pasta Bake	Mixed Pepper & Sweetcorn Pizza with Cajun Potato Wedges	Chickpea, Cauliflower and Spinach Curry with Rice	Moroccan Cauliflower & Chickpea Tagine with Couscous	Quorn Dippers with Sweet Chilli Sauce and Chips
Option 2	Chickpea & Winter Vegetable Jambalaya	Beef Curry Dopiazza with Rice	Roast Chicken Drumstick with Roast Potatoes & Gravy	Moroccan Meatball Tagine with Wholemeal Rice or Flatbread	MSC Fish Fingers or MSC Salmon & Sweet Potato Fishcake with Chips
On the side	Sweetcorn and Green Beans	Broccoli & Carrots	Roasted Carrots & Parsnips	Spiced Roasted Vegetables	Garden Peas and Baked Beans
Salads	Carrot & Cucumber Ribbons	Asian Noodle Salad	Chef's House Salad	Cauliflower Salad with Charmoula Dressing	Crunchy Coleslaw
Dessert	Fruity Yoghurt Bar with Toppings	Cheddar Cheese with Breadstick	Seasonal Fresh Fruit Salad	Apricot & Cinnamon Fruity Yoghurt	Pear & Sultana Yoghurt with Rice Krispies
DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER FRESH BREAD & YOGHURTS					

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM Main Allergens Wednesday 'Traditional Day'	Thursday Malaysia	Friday 'Favourites'
Dates	09 Nov 2026 • 23 Nov • 07 Dec • 21 Dec • 04 Jan 2027 • 18 Jan • 01 Feb • 15 Feb • 01 Mar • 15 Mar • 29 Mar				
Option 1	Vegemince Bolognaise with Spaghetti	Meatball Calzone with Cajun Potato Wedges	Veggie Bangers and Mash with Gravy	Stir Fried Curried Vegetables with Noodles	Roasted Mixed Pepper & Tomato Quiche with Chips
Option 2	Crispy Spinach Puff Pastry Turnovers	Beef Burger in a Bun with Cajun Potato Wedges	Minced Beef & Vegetable Cottage Pie	Malaysian Chicken Drumsticks with Rice	MSC Bubble Coated Fish Fillets with Chips
On the side	Sweetcorn and Broccoli	Vegetable Medley	Roasted Cauliflower and Green Beans	Seasonal Cabbage & Carrots	Garden Peas and Baked Beans
Salads	Beetroot & Spring Onion Salad	Carrot & Sultana Salad	Chef's House Salad	Malaysian-Style Pineapple Salad	Crunchy Coleslaw
Dessert	Fruity Yoghurt Bar with Toppings	Cheddar Cheese with Breadstick	Seasonal Fresh Fruit Salad	Banana & Mango Fruit Fool with Toasted Coconut	Apple & Date Yoghurt Crunch
DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER FRESH BREAD & YOGHURTS					

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

DID YOU KNOW?

What we eat has a huge impact on the world around us.

Eating less meat is one of the biggest things we can do to help the environment.

Look out for planet-friendly options on your school menu!

To be healthy we need to eat a variety of different fruit & Veg.



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