



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'
<b>Dates</b>	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				
<b>Option 1</b>	Vegemince Penne Pasta Bolognese	Beef Chilli in Soft Taco Shell with Potato Wedges	Roast Chicken with Roast Potatoes & Gravy	Beef Kofte in Sweet Pepper & Tomato Sauce with Pitta Bread or Rice & Tzatziki	Cod or Salmon Fish Fingers with Chips
<b>Option 2</b>	Chickpea & Vegetable Jambalaya	Red Pepper & Sweetcorn Pizza with Potato Wedges	Vegetarian Tikka Masala with Rice	Turkish Vegetable Ratatouille (Turlu Turlu) with Rice	Battered Vegetable Sausage with Chips
<b>On the side</b>	Sweetcorn & Broccoli	Roasted Mediterranean Vegetables	Green Beans & Roasted Cauliflower	Shredded Green Cabbage & Carrots	Peas & Baked Beans
<b>Salads</b>	Tomato, Basil & Red Onion Salad	Crunchy Red Coleslaw	Chef's House Salad	Turkish Shepherd's Salad	New Potato & Chive Salad
<b>Dessert</b>	Fruity Yoghurt Bar	Cheddar Cheese with Breadstick	Fresh Fruit Salad	Minted Lime & Strawberry Yoghurt	Apple & Berries Yoghurt Crunch
<b>DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Yoghurt</b>					

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	<b>FREE FROM</b> Main Allergens Wednesday 'Traditional Day'	Thursday Puerto Rican	Friday 'Favourites'
<b>Dates</b>	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				
<b>Option 1</b>	Macaroni Cheese	Southern Fried Chicken Burger with Cajun Potato Wedges	Beef Meatloaf with Roast Potatoes & Gravy	Puerto Rican Chicken and Rice	Battered Pollock Fillet with Chips
<b>Option 2</b>	Bombay Vegetable Biryani	Honey & Ginger Veggie Strips Stir Fried with Egg Noodles	Vegetable & Beans Chilli with Rice	Quorn Carne Guisada with Garlic & Parsley Bread Slices	Cheese & Broccoli Quiche with Chips
<b>On the side</b>	Peas & Sweetcorn	Green Vegetable Medley	Carrots & Green Beans	Latina Broccoli & Baby Corn on the Cobs	Peas & Baked Beans
<b>Salads</b>	Couscous Salad	Crunchy Coleslaw	Chef's House Salad	Cauliflower Ceviche served with homemade tortilla	Asian Noodle Salad
<b>Dessert</b>	Fruity Yoghurt Bar	Cheddar Cheese with Breadstick	Fresh Fruit Salad	Tropical Fruity Yoghurt	Apple & Banana Yoghurt with Rice Krispies
<b>DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Yoghurt</b>					

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



**CHICKEN RICE AND VEGETABLES**



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

**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.

This term we are making **WEDNESDAY ALLERGY FREE DAY**

With a new menu that does not contain any of the **14 MAJOR ALLERGIES**