



CONTRACT CATERING SERVICES

LUNCH MENU

Apr 2024 - Oct 2024



Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM 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	Vegemince Penne Pasta Bolognese	Beef Keema Curry with Rice	Roast Chicken with Roast Potatoes & Gravy	Beef Kofte in Sweet Pepper & Tomato Sauce with Rice & Tzatziki	Cod Fish Fingers with Chips
Option 2	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
On the side	Sweetcorn & Broccoli	Roasted Mediterranean Vegetables	Green Beans & Roasted Cauliflower	Shredded Green Cabbage & Carrots	Peas & Baked Beans
Salads	Tomato, Basil & Red Onion Salad	Crunchy Red Coleslaw	Chef's House Salad	Turkish Shepherd's Salad	New Potato & Chive Salad
Dessert	Fruity Yoghurt Bar	Cheddar Cheese with Breadstick	Fresh Fruit Salad	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'	FREE FROM 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	Macaroni Cheese	Southern Fried Chicken Burger with Cajun Potato Wedges	Minced Beef Cottage Pie	Puerto Rican Chicken and Rice	Battered Pollock Fillet with Chips
Option 2	Bombay Vegetable Biryani	Veggie Strips Stir Fried with Egg Noodles	Vegetable & Beans Chilli with Rice	Three Beans Casserole with Rice/ Potato Wedges	Cheese & Broccoli Quiche with Chips
On the side	Peas & Sweetcorn	Green Vegetable Medley	Carrots & Green Beans	Latina Broccoli & Baby Corn on the Cobs	Peas & Baked Beans
Salads	Couscous Salad	Crunchy Coleslaw	Chef's House Salad	Cauliflower Ceviche served with homemade tortilla	Asian Noodle Salad
Dessert	Fruity Yoghurt Bar	Cheddar Cheese with Breadstick	Fresh Fruit Salad	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



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**