



CONTRACT CATERING SERVICES LUNCH MENU

Oct 2023 - Apr 2024

Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	Wednesday 'Traditional Day'	Thursday Thailand	Friday 'Favourites'
Dates	30 Oct - 13 Nov - 27 Nov - 11 Dec - 25 Dec - 08 Jan - 22 Jan - 05 Feb - 19 Feb - 04 Mar - 18 Mar - 01 Apr				
Main	Spinach, Sweet Potato & Lentils Tarka Dahl with Rice	Chicken Korma with Rice	Lancashire Minced Beef/ Lamb Hot Pot	Thai Red Chicken Curry with Rice	Crispy Bubble Pollock Fillet with Chips
Vegetarian	Chickpea & Vegetable Tagine with Couscous	Margherita Pizza with Baked Potato Wedges	Cheese, Onion & Leek Potato Boats	Thai Green Quorn Vegetable with Noodles	Crunchy Vegetable Nuggets & Sweet Chilli Sauce with Chips
On the side	Sweetcorn & Peas	Broccoli & Carrots	Roasted Root Vegetables	Vegetable Medley & Sweetcorn	Peas & Baked Beans
Salads	Grated Carrots & Sultanas Salad	Cauliflower & Coriander Salad	Chef's House Salad	Sweet Chilli, Tomato & Basil Salad	Crunchy Coleslaw
Dessert	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter Apple Crumble Style Yoghurt	Fresh Fruit Platter	Fresh Fruit Platter

DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Organic Yoghurts

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	Wednesday 'Traditional Day'	Thursday French	Friday 'Favourites'
Dates	06 Nov - 20 Nov - 04 Dec - 18 Dec - 01 Jan - 15 Jan - 29 Jan - 12 Feb - Feb - 11 Mar - 25 Mar - 8 Apr				
Main	Macaroni Cheese	BBQ Chicken Pizza	Roast Chicken & Potatoes with Yorkshire Pudding & Gravy	Chicken Chasseur with Mash Potato	Cod Fish Fingers & Chips
Vegetarian	Jacket Potato with Quorn Bolognese	Vegan Sausage Roll with Baked Potato Wedges	Butterbean & Vegetable Patty with Roast Potatoes	Spinach, Pepper & Caramelised Onion Quiche with Provencal Potato	Homemade Falafel Burger with Chips
On the side	Sauteed Leeks & Sweetcorn	Curried Roasted Cauliflower & Peas	Broccoli & Carrots	Ratatouille & French Beans	Peas & Baked Beans
Salads	Carrots & Cucumber Ribbons	Asian Noodle Salad	Chef's House Salad	Macedoine of Vegetable Salad	Crunchy Coleslaw
Dessert	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter

DAILY OPTIONS - Daily Salad / Fresh Bread / Seasonal Fresh Fruit Platter / Organic Yoghurts

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

DID YOU KNOW

FRENCH COOKING

Macedoine is a French cooking term for a mixture of chopped vegetables.

Beef Bourguignon is a French stew made with beef, mushrooms and onions.



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



CONTRACT CATERING SERVICES
healthy, honest, good food