



CONTRACT CATERING SERVICES

LUNCH MENU

Nov 2025 - Apr 2026



Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM Main Allergens Wednesday 'Traditional Day'	Thursday Hungary	Friday 'Favourites'
Dates	03 Nov 2025 • 17 Nov • 01 Dec • 15 Dec • 29 Dec • 12 Jan 2026 • 26 Jan • 09 Feb • 23 Feb • 09 Mar • 23 Mar • 06 Apr				
Option 1	Tomato, Basil & Mozzarella Potato Gnocchi	"Veggie Chicken Fillet with Sweet Mango & Chilli Sauce & Spicy Diced Potatoes"	Veggie Bangers & Mash	Hungarian Vegetable Stew (Lecso) with Mashed Potato	Vegetable Nuggets with Sweet & Sour Sauce & Chips
Option 2	Thai Red Vegetable Meatballs Curry with Rice	Keralan Style Chicken Curry with Spicy Diced Potatoes	Minced Beef Cottage Pie	Hungarian Beef Goulash (Pörkölt) with Mashed Potato	Cod Fish Fingers with Chips
On the side	Sweetcorn & Green Beans	Broccoli & Carrots	Mixed Veg	Green Vegetable Medley	Garden Peas & Baked Beans
Salads	Mixed Bean Salad	Crunchy Red Coleslaw	Chef's House Salad	Hungarian Cucumber Salad	Asian Noodle Salad
Dessert	Seasonal Fresh Fruit Salad / Cheese Breadsticks	Cheese with Breadstick	Seasonal Fresh Fruit Salad	Seasonal Fresh Fruit Salad / Cheese Breadsticks	Seasonal Fresh Fruit Salad / Cheese Breadsticks
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 Brazilian	Friday 'Favourites'
Dates	10 Nov 2025 • 24 Nov • 08 Dec • 22 Dec • 05 Jan 2026 • 19 Jan • 02 Feb • 16 Feb • 2 Mar • 16 Mar • 30 Mar				
Option 1	Roasted Vegetable Pesto Pasta Bake	Margherita Pizza with Cajun Potato Wedges	Chickpea & Vegetable Jollof Rice	Black Bean & Vegetable Stew with Rice	Mediterranean Puff Pastry Tart with Chips
Option 2	Chickpea & Vegetable Tagine with Couscous	Chicken Shawarma with Rice	Roast Chicken Thigh with Roast Potatoes & Gravy	Beef Feijoada with Rice	Battered Pollock Fillet with Chips or Jacket Potato with Tuna, Salmon & Sweetcorn Mayonnaise
On the side	Carrots & Broccoli	Vegetable Medley	Roasted Cauliflower & Green Beans	Baby Corn & Carrots	Garden Peas & Baked Beans
Salads	Beetroot & Spring Onion Salad	Carrot & Sultana Salad	Chef's House Salad	Brazilian Slaw (Salpicão Salad)	Crunchy Coleslaw
Dessert	Seasonal Fresh Fruit Salad / Cheese Breadsticks	Cheese with Breadstick	Seasonal Fresh Fruit Salad	Seasonal Fresh Fruit Salad / Cheese Breadsticks	Mandarin 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

LOOK OUT FOR OUR POPULAR THEME DAYS.



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