

Spring 2024

## WEEK ONE

08/01/2024  
29/01/2024  
26/02/2024  
18/03/2024

### MONDAY

Option one	Vegetarian Tortilla Stack with Rice
Option two	Loaded Jackets
Vegetables	Sweetcorn Green Beans
Dessert	Five a Day Cake



A choice of Burger (Beef & Bean or Vegan) with Toppings and Potato Wedges

Peas  
Baked Beans

Chocolate Shortbread

### WEDNESDAY

Roast Chicken, Stuffing  
Roast Potatoes & Gravy

Lentil and Vegetable  
Soya Roast, Roast  
Potatoes & Gravy

Carrots  
Broccoli

Freshly Chopped Fruit  
Medley

### THURSDAY

Cottage Pie with  
Gravy

Tomato Arrabiata &  
Butterbean Pasta

Green Beans  
Cabbage

Sticky Toffee Apple  
Crumble with Custard

### FRIDAY

Fishfingers with Chips &  
Tomato Sauce

Bean and Lentil Patty  
with Chips & Tomato  
Sauce

Baked Beans  
Peas

Chocolate & Banana  
Oaty Squares

## WEEK TWO

15/01/2024  
05/02/2024  
04/03/2024  
25/03/2024

### Mac and Cheese Station

A choice of different  
Mac & Cheese  
flavours, with Meat &  
Vegetarian Toppings



Option one
Option two
Vegetables
Dessert

Mixed Vegetables  
Carrots

Mandarin & Cinnamon Cake

Toad in the Hole with Pork  
Sausage and Mashed  
Potatoes

Vegan Cottage Pie with  
Gravy

Sweetcorn  
Peas

Fruity Shortbread

Roast Pork, Stuffing  
Roast Potatoes & Gravy

Roast Quorn Fillet,  
Stuffing, Roast Potatoes  
& Gravy

Carrots  
Diced Swede

Fruit Medley

Portuguese Chicken  
and Bean Stew with  
Rice

Chickpea and  
Vegetable Hotpot

Green Beans  
Cauliflower

Apple and Raisin  
Flapjack

Fishfingers with Chips &  
Tomato Sauce

Wholemeal Cheese and  
Tomato Quiche with  
Chips

Baked Beans  
Peas

Chocolate & Beetroot  
Brownie

## WEEK THREE

22/01/2024  
12/02/2024  
11/03/2024

Option one
Option two
Vegetables
Dessert

Wholemeal French Bread  
Cheese and Tomato Pizza  
with Pasta Salad

Five Bean Chilli with  
50/50 Wholemeal Rice

Baked Beans  
Sweetcorn

Marble Sponge

Sausage Roll with Potato  
Wedges

Soya Mince Lasagne with  
Garlic Bread

Broccoli  
Peas

Fruit Jelly  
with Mandarins

Roast Turkey, Stuffing Roast  
Potatoes & Gravy

Lentil and Basil Puff  
Pastry Whirl, Stuffing,  
Roast Potatoes & Gravy

Cabbage  
Carrots

Fruit Platter



A choice of BBQ or Lemon &  
Herb Chicken or Vegan  
Quorn, with Seasoned  
Potatoes and Salads

Sweetcorn  
Green Beans

Syrup Sponge  
with Custard

Fishfingers / Salmon Fishcake  
with Chips & Tomato Sauce

Phat Mexican Bean  
Sausage Roll with Chips &  
Tomato Sauce

Baked Beans  
Peas

Chocolate Orange Cookie

### MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

### ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

**Available Daily:** - Freshly cooked jacket potatoes with a choice of fillings – tuna, baked beans, cheese- Bread freshly baked on site daily- Daily salad selection

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feeding the imagination