

CONTRACT CATERING SERVICES

LUNCH MENU

Apr 2025 - Oct 2025







Monday 'Planet Earth Day'



Wednesday

























Tuesday 'Street Food Day'

FREE FROM **Main Allergens** 'Traditional Day'

Thursday Sweden

'Favourites'

Dates	21 Apr 2025 • 05 May • 19 May • 02 Jun • 16 Jun • 30 Jun • 14 Jul • 28 Jul • 11 Aug • 25 Aug • 08 Sep • 22 Sep • 06 Oct • 20 Oct				
Option 1	Margherita Pizza with Baked Potato Wedges	Spaghetti Bolognaise	Roast Chicken with Roast Potatoes & Gravy	Swedish Beef Meatballs with Dill Cream Sauce & Mashed Potatoes	Cod Fish Fingers with Chips
Option 2	Cauliflower & Chickpea Korma with Rice	Potato & Rainbow Vegetable Fritatta with Garlic Bread	Jacket Potato with Vegemince Bolognaise	Swedish Cheese Pie with Mashed Potatoes	Mexican Bean Vegan Roll with Chips
On the side	Peas & Sweetcorn	Cauliflower & Broccoli	Carrots & Sweetcorn	Green Beans & Mashed Swede with Carrots	Peas & Baked Beans
Salads	Mixed Green Salad	Apple & Cucumber Salad	Chef's House Salad	Cucumber, Red Onion and Dill Salad	Crunchy Coleslaw
Dessert	Fruity Yoghurt Bar with Toppings	Cheddar Cheese with Breadstick	Seasonal Fresh Fruit Salad	Blueberry Fruit Fool	Strawberry & Banana Yoghurt with Rice Krispies

DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER (7) FRESH BREAD & YOGHURTS (🐼



Monday 'Planet Earth Day'

Neapolitan Pasta Bake

Mixed Beans

Tuesday 'Street Food Day'

Crispy Southern Fried

Chicken Fillet Burger

with Baked Potato

Wedges

FREE FROM Main Allergens Wednesday 'Traditional Day'

28 Apr 2025 • 12 May • 26 May • 09 Jun • 23 Jun • 07 Jul • 21 Jul • 4 Aug • 18 Aug • 1 Sept • 15 Sept • 29 Sept • 13 Oct • 27 Oct

Potatoes & Gravy

Aloo Chaat with Rice

Spring Cabbage &

Seasonal Fresh Fruit

Salad



Thursday Singapore

Singapore Chicken Stir

Fry with Noodles

Quorn Dippers with

Rendang Curry Sauce

& Rice

Mixed Vegetables

Yoghurt



'Favourites'

VEGAN

Green Beans & On the side Sweetcorn Salads **Mixed Green Salad**

Week

2

Dates

Option 1

Option 2

Dessert

Fruity Yoghurt Bar with Toppings

Jacket Potato with Spicy Roasted Vegetable Lasagne

VESA

Broccoli & Baked Beans

Salad

Cheddar Cheese with

Breadstick

Beans & Chilli Salsa

Chef's House Salad

Carrots

Cucumber Raita

Cheese & Broccoli **Quiche with Chips**

Bubble Crumb Fish Bites

or Bubble Salmon Fillet

with Chips

Peas & Baked Beans

Crunchy Coleslaw

Tropical Fruity Yoghurt

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

Chef Hassane Presents

Two dishes packed full of flavour, from two parts of the globe, that you will enjoy this season. Swedish Beef **Meatballs and Singapore Chicken** Noodles, or as ABBA said Mama Mia!!!







IMPORTANT INFORMATION:

Every effort is made to minimise risk of crosscontamination. 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.

BRONZA proveg

Pro Veg recognises that **OUR healthy menus** are environmentally friendly for humans, animal and the Planet

> All our Vegan & Vegetarian recipes are packed full of nutrition including PROTEIN & FIBRE to keep children healthy & happy.

Fantastic FOOD IN SCHOOLS

Enjoy and

eat healthy!

HASSANE X