

ALLERGY INFORMATION: If your child has an allergy or intolerance 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.

Spring GOLD Menu 2018

caterlink
feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 01-Jan 22-Jan 19-Feb 12-Mar	Vegetarian	Hotdogs with tomato sauce and jacket wedges	Macaroni Pastichio (made with organic mince beef)	Roast chicken with stuffing and Roast Potatoes and Gravy	Organic beef cottage pie	MSC Breaded Fish With Chips & Tomato Sauce
		Potato & Courgette Layer Bake	Spinach & Tomato Quiche with New Potatoes	Mixed Vegetable Loaf With Roast Potatoes and Gravy	Macaroni Cheese with Tomato topping	Vegetable fajita
	Jacket potato with tuna mayo or Cheese	Jacket Potato with Cheese or Beans	Jacket potato with Tuna mayo or Cheese	Jacket Potato with Cheese or Beans	Jacket potato with cheese or Beans	
	broccoli sweetcorn	peas Cabbage	Carrot & Swede mash	Sweetcorn Carrots	Baked Beans Garden Peas	
Dessert	Shortbread Yoghurt Fruit platter	Apple and Mixed Berry Crumble & Custard Yoghurt Fruit chunks	flapjack Yoghurt Fruit pieces	Pineapple upside down Cake with Custard Yoghurt Fruit platter	Chocolate Crunch Yoghurt Fruit salad	
Week 2 08-Jan 29-Jan 26-Feb 19-Mar	Main	Beef meatballs in tomato sauce with rice	Chicken and Red Pepper Pizza with baby Baked Potato (made with free range chicken)	Roast Turkey with Roast Potatoes & Gravy	Organic beef mince pasta bolognaise	MSC Battered Fish Chips & Tomato Sauce
	Vegetarian	Vegetable Pasta Bake	Lentil and Vegetable Curry with Rice	Cheese & Pepper Whirl with Roast Potatoes	Quorn Mince Pasta Bolognaise	Quorn hotdog with chips
		Jacket potato with tuna mayo or Cheese	Jacket Potato with Beans or Cheese	Jacket potato with Tuna mayo or Cheese	Jacket Potato with Cheese or Beans	Jacket potato with cheese or Beans
	Dessert	Peas sweetcorn	Green Beans Sweetcorn	Broccoli Sliced Carrots	cauliflower Sweet corn	Baked Beans Garden Peas
	Pear Crumble and Custard Yoghurt Fruit platter	Lemon drizzle cake Yoghurt Fruit chunks	Chocolate Cookie Yoghurt Fruit pieces	Mandarin Sponge with Custard Yoghurt Fruit platter	Chocolate and Orange Brownie Yoghurt Fruit salad	
Week 3 15-Jan 05-Feb 05-Mar 26-Mar	Main	Beef Burger in a Bun with jacket wedges	Chicken tikka & rice	Roast pork with Roast Potatoes and Gravy	Beef Tortilla Stack with Garlic Slice (made with organic mince beef)	MSC Fish Fingers or salmon fish fingers chips & Tomato Sauce
	Vegetarian	Mixed bean cassoulet with jacket wedges	Cheese & tomato pizza With new potatoes	Vegetarian Wellington with Roast Potatoes	Macaroni cheese with garlic slice	Vegetable pasty with Chips
		Jacket potato with tuna mayo or Cheese	Jacket Potato with Beans & Cheese	Jacket potato with Tuna mayo or Cheese	Jacket Potato with Cheese or Beans	Jacket potato with cheese or Beans
		Broccoli Sweetcorn	carrots Green Beans	Shredded Cabbage swede	Peas Sweetcorn	Baked Beans Garden Peas
	Carrot & Sultana Cake with Custard Yoghurt Fruit platter	Berry Muffin Yoghurt Fruit chunks	Jelly with a Side of Mandarins Yoghurt Fruit pieces	Shortbread & Custard Yoghurt Fruit platter	Lemon & Mixed Berry Cake Yoghurt Fruit salad	

