

CONTRACT CATERING SERVICES

LUNCH MENU

Nov 2024 - Apr 2025







Dates

Option 1

Option 2

On the side

Salads

Dessert

Monday 'Street Food Day' 'Planet Earth Day'

Baked Ricotta & Spinach

Cannelloni with Tomato

Sauce

Vegan Sausage Roll with

Potato Wedges

Sliced Carrots and Peas

Mixed Green Salad

Fruity Yoghurt Bar with

Toppings



Beef, Pepper & Onion

Pizza with Spicy Diced

Potatoes

BBQ Vegetable Strips

Wrap with Spicy Diced

Potatoes

Sweetcorn & Green

Beans

Crunchy Coleslaw

Cheddar Cheese with

Breadstick

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

04 Nov 2024 • 18 Nov • 02 Dec • 16 Dec • 30 Dec • 13 Jan 2025 • 27 Jan • 10 Feb • 24 Feb • 10 Mar • 24 Mar • 07 Apr

Chicken Sausage with

Mash Potatoes & Onion

Gravy

Vegetable Hotpot

Cauliflower and Sliced

Carrots

Chef's House Salad

Seasonal Fresh Fruit

Salad

TRANSPORT



Chicken Shawarma with

Lebanese Rice

or Lebanese

Flatbread

Falafel in Sumaq &

Za'atar Sauce with

Lebanese Rice

Mix Vegetables

Fattoush Salad

Banana & Date

Yoghurt

(VECAM)



Cod Fish Fingers with

Chips

Lentil & Vegetable Dahl

with Rice

Garden Peas and Baked

Beans

Macedoine of Vegetable

Salad

Apple & Sultana Yoghurt

with Rice Krispies

VEGAN

















Monday 'Planet Earth Day'

Piri Piri Vegan Meatballs

in Tomato Sauce

with Rice



FREE FROM Main Allergens Wednesday 'Traditional Day'



Irish Beef Stew with

Champ/Colcannon

Mash Potatoes



Dates

Week

DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER (77) FRESH BREAD & YOGHURTS (17)

11 Nov 2024 • 25 Nov • 09 Dec • 23 Dec • 06 Jan 2025 • 20 Jan • 03 Feb • 17 Feb • 3 Mar • 17 Mar • 31 Mar • 14 Apr

Option 1

Option 2

Chickpea & Mixed **Vegetable Balti with** Rice

Katsu Curry Sauce and Rice

Vegetable Nuggets with

Broccoli & Sweetcorn

Italian Beef Meatballs

Marinara Subroll

with Cajun Diced

Potatoes

Jacket Potato with Leek. **Onion & Beans**

Green Beans &

Cauliflower

Roast Chicken with Roast

Potatoes & Gravy

Veggie Sausage with Champ/Colcannon Mash Potatoes & Gravy

Quorn Frankfurter Hotdog with Chips and Homemade Tomato Sauce

Garden Peas and Baked

Beans

Battered Pollock Fillet

or Bubble Salmon Fillet

with Chips

On the side

Carrots & Cucumber Ribbons

Green Vegetable Medley

Tomato & Pasta Salad

Chef's House Salad

Potato Salad

Green Cabbage & Sliced

Carrots

Crunchy Coleslaw

Dessert

Salads

Fruity Yoghurt Bar with Toppings

Cheddar Cheese with Breadstick

Seasonal Fresh Fruit Salad

Fruit Fool

Raspberry & Mango

Apple & Banana Yoghurt Crunch

Pro Veg

DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER 🕝 FRESH BREAD & YOGHURTS 🐼

VEGA



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

recognises that **OUR healthy menus** are environmentally friendly for humans, animals and the Planet. BRONZE



AWARD

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



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.



