

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.

St James and St Johns
April – October Silver
Menu 2019

v2

caterlink
feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
WEEK 1 22 April 13 May 10 June 1 July 22 July 16 Sept 7 Oct	Main	Chicken Sausages with Baked Potato Wedges and Gravy	50% Plant Based Spaghetti Bolognese	Roast Chicken with Roast New Potatoes & Gravy	Chicken and Bean Fajitas with Rice	MSC Salmon Fishcake/ Fishfingers with Chips and Homemade Tomato Sauce
	Vegetarian	Quorn Sausages with Baked Potato Wedges and Gravy	Wholemeal Pasta Neapolitan with Spinach	Creamy Vegetable Pie with Roast New Potatoes & Gravy	Lentil and Sweet Potato Curry with Rice	Cheese and Pepper Whirl with Chips
		Carrots Cauliflower	Sweetcorn Roast Butternut Squash	Carrots Green Beans	Mixed Peppers Broccoli	Baked Beans Garden Peas
	Dessert	Organic Fruit Yoghurt Fresh Fruit Platter	Chocolate and Beetroot Brownie with Milk Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Sticky Toffee Apple Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter
Week 2 29 April 20 May 17 June 8 July 2 Sept 23 Sept 14 Oct	Main	Beef Burger with Baked Jacket Wedges	BBQ Chicken with 50/50 Rice (Free Range)	Roast Turkey with Roast Potatoes & Gravy	50% Plant Based Beef Lasagne with Garlic Bread	MSC Breaded Fish with Chips, and Homemade Tomato Sauce
	Vegetarian	Quorn Burger with Baked Jacket Wedges	Macaroni Cheese with Garlic Bread	Lentil and Basil Puff Pastry Turnover with Roast Potatoes	Vegetable and Bean Fajitas with 50/50 Rice	Vegetable and Cheese Pasty with Chips
		Carrots Sweetcorn	Green Beans Cauliflower	Carrots Cabbage	Broccoli Mixed Peppers	Baked Beans Garden Peas
	Dessert	Organic Fruit Yoghurt Fresh Fruit Platter	Apple Flapjack with Milk Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Peach Upside Down Pudding with Custard Organic Fruit Yoghurt Fresh Fruit Platter
Week 3 6 May 3 June 24 June 15 July 9 Sept 30 Sept	Main	50% Plant Based Chicken Tikka Masala with Rice	Beef Meatballs in Tomato Sauce with Spaghetti	Roast Chicken & Stuffing with Roast Potatoes & Gravy	Wholemeal Beef and Red Pepper Pizza with Coleslaw	MSC Battered Fish with Chips, Homemade Tomato Sauce
	Vegetarian	Mixed Bean Cassoulet with Rice	Chickpea Aloo Chat with Rice	Vegetable Wellington with Roast Potatoes & Gravy	Wholemeal Cheese and Tomato Pizza with Coleslaw	Red Pepper and Cheese Frittata with Chips
		Mixed Peppers Carrots	Sweetcorn Cabbage	Carrots Broccoli	Green Beans Cauliflower	Garden Peas Baked Beans
	Dessert	Pear and Ginger Muffin with Milk Organic Fruit Yoghurt Fresh Fruit Platter	Sliced Cheese, Apple and Biscuits Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Apple Pie with Custard Organic Fruit Yoghurt Fresh Fruit Platter



*Halal Sites – Chicken Sausage
All other Sites – School Selection

Available Daily)
Bread freshly baked on site daily
Daily salad selection
Fresh fruit and Organic Fruit Yoghur