



CONTRACT CATERING SERVICES

LUNCH MENU

Nov 2025 - Apr 2026

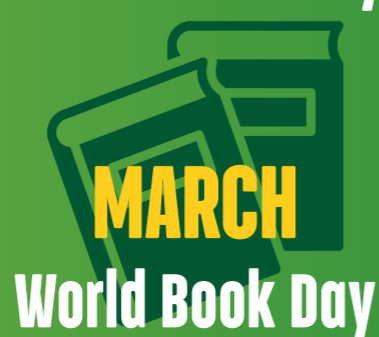


Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM Main Allergens Wednesday 'Traditional Day'	Thursday Hungary	Friday 'Favourites'
Dates	03 Nov 2025 • 17 Nov • 01 Dec • 15 Dec • 29 Dec • 12 Jan 2026 • 26 Jan • 09 Feb • 23 Feb • 09 Mar • 23 Mar • 06 Apr				
Option 1	Tomato, Basil & Mozzarella Potato Gnocchi	BBQ Veggie Chicken Tenders with Spicy Diced Potatoes	Veggie Bangers Roast Potatoes & Gravy	Layered Cheesy Vegetables & Potatoes (Rakott Krumpli)	Vegetable Nuggets with Sweet and Sour Sauce & Rice
Option 2	Thai Red Vegetable Meatballs Curry with Rice	Keralan Style Chicken Curry with Savoury Rice	Minced Beef Cottage Pie	Hungarian Beef Goulash (Pörkölt) with Rice	Cod Fish Fingers with Chips
On the side	Sweetcorn and Green Beans	Broccoli & Carrots	Braised Red Cabbage & Peas	Green Vegetable Medley	Garden Peas and Baked Beans
Salads	Mixed Bean Salad	Crunchy Red Coleslaw	Chef's House Salad	Hungarian Cucumber Salad	Asian Noodle Salad
Dessert	Fruity Yoghurt Bar with Toppings	Cheese with Breadstick	Seasonal Fresh Fruit Salad	Apple & Cinnamon Greek Style Yoghurt	Dates & Banana Yoghurt
DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER FRESH BREAD & YOGHURTS					

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM Main Allergens Wednesday 'Traditional Day'	Thursday Brazilian	Friday 'Favourites'
Dates	10 Nov 2025 • 24 Nov • 08 Dec • 22 Dec • 05 Jan 2026 • 19 Jan • 02 Feb • 16 Feb • 2 Mar • 16 Mar • 30 Mar				
Option 1	Macaroni Cheese & Sweetcorn	Margherita Pizza with Cajun Potato Wedges	Chickpea & Vegetable Jollof Rice	Black Bean & Vegetable Stew with Rice	Veggie Burger with Chips
Option 2	Chickpea & Vegetable Curry with Rice	Chicken Shawarma with Rice	Lemon & Herb Roast Chicken Thigh with Roast Potatoes & Gravy	Beef Feijoada with Rice	Battered Pollock Fillet with Chips or Jacket Potato with Tuna, Salmon & Sweetcorn Mayonnaise
On the side	Carrots and Broccoli	Vegetable Medley	Roasted Cauliflower and Green Beans	Baby Corn & Carrots	Garden Peas and Baked Beans
Salads	Beetroot & Spring Onion Salad	Carrot & Sultana Salad	Chef's House Salad	Brazilian Slaw (Salpicao Salad)	Crunchy Coleslaw
Dessert	Fruity Yoghurt Bar with Toppings	Cheese with Breadstick	Seasonal Fresh Fruit Salad	Banana & Mango Fruit Fool with Toasted Coconut	Rice Pudding
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

LOOK OUT FOR OUR POPULAR THEME DAYS.



IMPORTANT INFORMATION:

Every effort is made to minimise risk of cross-contamination. 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.

