

MENU

GLEBE SCHOOL

TERM 2 | 3rd November

– 17th December



ALLERGEN KEY

- 1 CEREALS CONTAINING GLUTEN
- 2 CRUSTACEANS
- 3 MOLLUSCS
- 4 FISH
- 5 PEANUTS*
- 6 NUTS
- 7 EGGS

- 8 SOYBEANS
- 9 MILK
- 10 CELERY
- 11 MUSTARD
- 12 LUPIN
- 13 SESAME
- 14 SULPHUR DIOXIDE

IF YOU HAVE ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER. WHILST WE DO NOT BRING WHOLE NUTS OR INGREDIENTS WITH NUTS INTO OUR KITCHENS, SOME PRODUCTS ARE SUBJECT TO 'MAY CONTAIN' STATUS IN MANUFACTURING



WE ONLY USE



FRESHUKBEEF



FRESHUKPORK



FREERANGEEGGS



LOCALFRUIT&VEG



WHOLEMEALPASTA

MENU

WEEK 1 | 3rd – 7th November



MONDAY

3

MAIN

Chicken Sausage Pasta Bake with Cheese Topping served with Garlic Bread, Peas and Corn Mix

MAIN (V)

Vegetable Pasta Bake served with Garlic Bread, Peas and Corn Mix (VEGETARIAN)

DESSERT

Homemade Flap Jack

TUESDAY

4

MAIN

Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

DESSERT

Chocolate Orange Mousse

WEDNESDAY

5

MAIN

Herb Roast Chicken served with Roast Potatoes, Seasonal Vegetables and Rich Gravy

MAIN (V)

Roasted Vegetable Quiche served with Roast Potatoes, Seasonal Vegetables and Rich Gravy (VEGETARIAN)

DESSERT

Chocolate Brownie with Cream

THURSDAY

6

MAIN

Three Cheese Baked Macaroni topped with Caramelised Red Onions and Roasted Cherry Tomatoes, served with Garlic Slice and Mixed Garden Salad

MAIN (V)

Vegetable Bolognese Served with Garlic Slice and Mixed Garden Salad

DESSERT

Apple Crumble and Custard

FRIDAY

7

MAIN

Chicken Burger served with Chips, Baked Beans or Coleslaw

MAIN (V)

Vegetable Burger served with Chips and Beans (VEGAN)

DESSERT

Choice of Home Bakes or Dessert Pots

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREERANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MENU

WEEK 2 | 10th – 14th November

MONDAY

10

MAIN

Chicken Sausages Served with Wedges and Beans or Salad

MAIN (V)

Quorn Sausages Served with Wedges and Beans or Salad (VEGETARIAN)

DESSERT

Iced Jam Sponge

TUESDAY

11

MAIN

Katsu Curry or Vegan Vegetable Curry served with Traditional Garnishes and Accompaniments

DESSERT

Caramelised Pear and Apple Cake with Custard

WEDNESDAY

12

MAIN

British Roast Gammon and Pineapple served with Roast Potatoes, Seasonal Vegetables and Rich Gravy

MAIN (V)

Vegan Stuffed Peppers served with Roast Potatoes and Seasonal Vegetables

DESSERT

Toffee Sponge and Sauce

THURSDAY

13

MAIN

Macaroni Cheese with Garlic Bread

MAIN (V)

Sweet Chilli Roasted Vegetables served with Rice and Sweetcorn (VEGAN)

DESSERT

Lemon Drizzle Cake

FRIDAY

14

MAIN

Pepperoni Pizza served with Chips, Beans or Chef's Salad

MAIN (V)

Margherita Pizza served with Chips, Beans or Chef's Salad (VEGETARIAN)

DESSERT

Choice of Home Bakes or Dessert Pots

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FRESH UK PORK



FREERANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

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MENU

WEEK 3 | 17th – 21st November

MONDAY

17

MAIN

Beef Bolognese Pasta served with Garden Salad

MAIN (V)

Mushroom and Garlic Risotto served with Peas and a Choice of Salad (VEGAN)

DESSERT

Vanilla Sponge with Orange Icing

TUESDAY

18

MAIN

Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

DESSERT

Raspberry Cheesecake

WEDNESDAY

19

MAIN

Roast Beef and Yorkshire Pudding served with Herby Roast Potatoes and Seasonal Vegetables

MAIN (V)

Cauliflower and Broccoli Stuffed Yorkshire Pudding (VEGETARIAN)

DESSERT

Apple and Pear Crumble and Custard

THURSDAY

20

MAIN

Best British Sausages with Mashed Potatoes, Seasonal Greens and Rich Gravy

MAIN (V)

Vegetarian Sausage with Mashed Potatoes, Seasonal Greens and Rich Gravy (VEGETARIAN)

DESSERT

Marble Sponge with Custard

FRIDAY

21

MAIN

Fish and Chips served with Baked Beans or Garden Peas

MAIN (V)

Cheddar and Caramelised Red Onion Quiche served with Chips, Baked Beans or Garden Peas (VEGETARIAN)

DESSERT

Choice of Home Bakes or Dessert Pots

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



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MENU

WEEK 4 | 24th – 28th November

MONDAY
24

- MAIN** Cheesy Pasta with Chicken and Bacon served with Mixed Salad and a Garlic Slice
- MAIN (V)** Roasted Vegetable Wrap served with Savoury Rice and Mixed Salad (VEGETARIAN)
- DESSERT** Pineapple Sponge and Cream

TUESDAY

25

- MAIN** Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments
- DESSERT** Flapjack

WEDNESDAY

26

- MAIN** Roast Lemon and Thyme Chicken with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy
- MAIN (V)** Spinach and Feta Pie served with Crispy Roast Potatoes, and Salad (VEGETARIAN)
- DESSERT** Iced Vanilla Sponge and Sprinkles

THURSDAY

27

- MAIN** Enchilada served with Potato Wedges and Sweetcorn
- MAIN (V)** Vegetable Enchilada served with Potato Wedges and Sweetcorn
- DESSERT** Marble Cake and Chocolate Sauce

FRIDAY

28

- MAIN** BBQ Chicken Burger served with Chips, Beans or Chef's Slaw
- MAIN (V)** Sweet Potato Chick Pea and Chilli Falafel served with Chips, Beans or Chef's Slaw (VEGETARIAN)
- DESSERT** Choice of Home Bakes or Dessert Pots

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WEEK 5 | 1st – 5th December

MENU

MONDAY

1

MAIN

Beef Pasta Bake with a Cheese Topping served with Garlic Slice and Chef's' Salad

MAIN (V)

Vegan Roasted Vegetable Pasta Bake served with Garlic Slice and Fresh Salad (VEGAN)

DESSERT

Fruit Crumble and Cream

TUESDAY

2

MAIN

Chicken Korma with Pilau Rice served with Traditional Garnishes and Accompaniments

MAIN (V)

Vegetable Curry with Pilau Rice served with Traditional Garnishes and Accompaniments (VEGAN)

DESSERT

Iced Sponge

WEDNESDAY

3

MAIN

Roast Gammon and Pineapple served with Roast Potatoes, Seasonal Vegetables and Gravy

MAIN (V)

Vegetable Quiche served with Roast Potatoes and Seasonal Vegetables (VEGETARIAN)

DESSERT

Mixed Berry and Apple Crumble and Custard

THURSDAY

4

MAIN

BBQ Chicken with Savoury Rice and Seasonal Vegetables

MAIN (V)

Vegetable Chilli with Savoury Rice and Seasonal Vegetables (VEGETARIAN)

DESSERT

Vanilla Sponge with Custard

FRIDAY

5

MAIN

Beef Burgers served with Chips and a Choice of Baked Beans or Slaw

MAIN (V)

Vegetable Burger served with Chips and a Choice of Baked Beans or Slaw (VEGETARIAN)

DESSERT

Choice of Home Bakes or Dessert Pots

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FRESH UK PORK



FREE RANGE EGGS



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MENU

WEEK 6 | 8th – 12th December



MONDAY

8

MAIN

Beef Spaghetti Bolognese with Garlic Bread

MAIN (V)

Vegan Bolognese with Garlic Bread (VEGAN)

DESSERT

Jamaican Ginger Sponge and Syrup Sauce

TUESDAY

9

MAIN

Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

DESSERT

Lemon Cheesecake

WEDNESDAY

10

MAIN

Three Cheese Baked Macaroni served with Chef's Slaw or Corn

MAIN (V)

Vegetable Quesadilla served with Chef's Slaw or Corn (VEGETARIAN)

DESSERT

Apple Puff and Cream

THURSDAY

11

~CHRISTMAS LUNCH DAY~

MAIN

Roast British Turkey with Savoury Stuffing and Chicken Sausages served with *Crispy Roast Potatoes, Honey Roast Parsnips, Brussels Sprouts, Fresh Glazed Carrots and Garden Peas*

MAIN (V)

Brie and Cranberry Festive Filo Baskets with Thyme Gravy served with *Crispy Roast Potatoes, Honey Roast Parsnips, Brussels Sprouts, Fresh Glazed Carrots and Garden Peas* (VEGETARIAN)

DESSERT

Homemade Festive Treats

FRIDAY

12

MAIN

Pepperoni Pizza served with Chips, Beans or Salad

MAIN (V)

Margherita Pizza with Fresh Basil served with Chips, Beans or Chef's Salad (VEGETARIAN)

DESSERT

Choice of Home Bakes or Dessert Pots

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MENU

WEEK 7 | 15th – 17th December

MONDAY

15

MAIN

Chicken Sausage Pasta Bake with Cheese Topping served with Garlic Bread, Peas and Corn Mix

MAIN (V)

Vegetable Pasta Bake served with Garlic Bread, Peas and Corn Mix (VEGETARIAN)

DESSERT

Homemade Flap Jack

TUESDAY

16

MAIN

Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

DESSERT

Chocolate Sponge and Chocolate Sauce

WEDNESDAY

17

MAIN

Lemon and Thyme Chicken served with Roast Potatoes, Roasted Seasonal Vegetables and Gravy

MAIN (V)

Vegetable Wellington served with Roast Potatoes and Roasted Seasonal Vegetables (VEGETARIAN)

DESSERT

Jam Sponge and Custard

THURSDAY

18

SCHOOL CLOSED

FRIDAY

19

SCHOOL CLOSED

WE ONLY USE



FRESH UK BEEF

FRESH UK PORK

FREE RANGE EGGS

LOCAL FRUIT & VEG

WHOLEMEAL PASTA

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