

MENU

GLEBE SCHOOL

TERM 6 | 2nd June – 18th July



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

MONDAY

2

MAIN

British Pork Sausages served with Homemade wedges, Garden Peas and Rich Gravy

MAIN (V)

Vegetarian Sausages served with Homemade wedges, Garden Pea and Rich Gravy **(VEGETARIAN)**

DESSERT

Manor house Fruit Cake

TUESDAY

3

MAIN

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

DESSERT

Chocolate Mousse

WEDNESDAY

4

MAIN

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

MAIN (V)

Mushroom, Spinach and Lentil Loaf served with Roast Potatoes, Seasonal Vegetables and Rich Gravy **(VEGETARIAN)**

DESSERT

Blueberry sponge with Vanilla Icing

THURSDAY

5

MAIN

Pasta Bar with a selection of Meat Vegetarian and Vegan Sauces Served with Garlic Slice and Mixed Garden Salad

DESSERT

Apple Oaty Crumble and Cream

FRIDAY

6

MAIN

Chicken burger with Sliced Pickles served with Chips, Baked Beans or coleslaw

MAIN (V)

Cheese and onion slice served with Chips and Beans **(VEGETARIAN)**

DESSERT

Choice of Home Bakes or Dessert Pots

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

WEEK 2 | 9th – 13th June

MENU

MONDAY

9

MAIN

BBQ Chicken Served with Stirred fried Vegetables and Noodles

MAIN (V)

Teriyaki Mushrooms Served with Coconut and Bean Rice
(VEGETARIAN)

DESSERT

ICED Raspberry Ripple Sponge

TUESDAY

10

MAIN

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

DESSERT

Strawberry Mousse

WEDNESDAY

11

MAIN

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

MAIN (V)

Vegan Moroccan Couscous Stuffed Red Pepper served with Roast Potatoes and Seasonal Vegetables

DESSERT

Sultana Sponge and Custard

THURSDAY

12

MAIN

Glebe Brunch fry up sausage's pork chicken halal or vegan, Bacon scrambled egg
hash brown mushrooms beans or tomatoes and toast

DESSERT

Apple and Blackberry Puff with cream

FRIDAY

13

MAIN

Peperoni pizza served with Chips, Beans or Salad

MAIN (V)

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

DESSERT

Choice of Home Bakes or Dessert Pots

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

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WEEK 3 | 16th – 20th June

MENU

MONDAY

16

MAIN

Beef Bolognese pasta served with Garden salad

MAIN (V)

Sundried tomato and olive Risotto served with Spiced Vegetable Couscous and Garden Salad (VEGAN)

DESSERT

Chocolate Victoria Sponge

TUESDAY

17

MAIN

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

DESSERT

Raspberry Cheesecake

WEDNESDAY

18

MAIN

Glebes salads for all including cold meats Quiche's sausage rolls and pasta (With dishes Suitable for vegetarians and vegans)

MAIN (V)

Salad's potato coleslaw mixed green beetroot couscous and vegetable sticks

DESSERT

Jelly and Ice-cream

THURSDAY

19

MAIN

Best British Sausages with Buttery new potatoes Seasonal Greens and Rich Gravy

MAIN (V)

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

DESSERT

Lemon drizzle cake

FRIDAY

20

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



WHOLEMEAL PASTA

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WEEK 4 | 23rd – 27th June

MENU

MONDAY

23

MAIN

Macaroni cheese Served with Mixed Salad and a Garlic slice

MAIN (V)

Roasted Vegetable and tomato wraps Served with New parsley potatoes Mixed Salad (VEGETARIAN)

DESSERT

Cherry Crumble with Vanilla Cream

TUESDAY

24

MAIN

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

DESSERT

Meringue Topped Summer Berry Mousse

WEDNESDAY

25

MAIN

Roast Beef served with Yorkshire pudding Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy

MAIN (V)

Spinach and Feta Pie served with Crispy Roast Potatoes, and Greek salad (VEGETARIAN)

DESSERT

Iced Marbled Chocolate and Vanilla Sponge

THURSDAY

26

MAIN

Mexican Beef Burrito served with Potato Wedges, Sweetcorn

MAIN (V)

Vegetable and Bean Chilli Burrito served with Potato Wedges, Sweetcorn

DESSERT

Sticky Toffee Pudding and Toffee Sauce

FRIDAY

27

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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FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

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WEEK 5 | 30th June – 4th July

MENU

MONDAY
30

MAIN

Pasta and Meatballs in a Rich Tomato Sauce with Smoked Paprika, served with Garlic Slice and Chef's' Salad

MAIN (V)

Vegan Mushroom Risotto served with Garlic Slice and Fresh Salad (VEGETARIAN)

DESSERT

Peach Crumble and Chantilly Cream

TUESDAY
1

MAIN

British Roast Chicken, Baby Roast Potatoes, Seasonal Vegetables and Rich Gravy

MAIN (V)

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

DESSERT

Rich Chocolate sponge and creamy chocolate sauce

WEDNESDAY
2

MAIN

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

DESSERT

Strawberry Mousse

THURSDAY
3

YEAR TRIP DAY

FRIDAY
4

MAIN

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

MAIN (V)

Spinach and Feta Filo Pastry Parcel served with Chips and a Choice of Baked Beans or Slaw (VEGETARIAN)

DESSERT

Choice of Home Bakes or Dessert Pots

WE ONLY USE



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FRESHUKPORK



FEERANGE EGG



LOCALFRUIT&VEG



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WEEK 6 | 7th – 11th July

MENU

7 MONDAY

MAIN

Chinese Chicken served with Vegetable noodles, Garlic Soy Fried Greens

MAIN (V)

Sweet and Sour Vegetables served with Noodles and Ginger, Garlic, Soy Fried Greens (VEGETARIAN)

DESSERT

Iced Banana Sponge

8 TUESDAY

MAIN

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

9

DESSERT

Lemon and Lime Cheesecake

10 WEDNESDAY

MAIN

Thyme and Sage Roast Turkey served with Crispy Roast Potatoes, Roasted Root Vegetables, Greens and Rich Gravy

MAIN (V)

Roasted Pepper and Haloumi Wellington served with Crispy Roast Potatoes, Roasted Root Vegetables, Greens and Rich Gravy (VEGETARIAN)

11

DESSERT

Baked Cherry Turnover

THURSDAY

MAIN

Cheesy Beef Chilli Nachos Served with Chef's Slaw or Corn

MAIN (V)

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

12

DESSERT

Victoria Sponge

FRIDAY

MAIN

Peperoni pizza served with Chips, Beans or Salad

MAIN (V)

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

13

DESSERT

Choice of Home Bakes or Dessert Pots

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FREERANGE EGGS



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MENU

WEEK 7 | 14th – 18th July

MONDAY

14

MAIN

Sausages pork, chicken halal Sausages served with Buttered New Potatoes Garden Peas and Gravy

MAIN (V)

Vegetable Plait Served with Buttered New Potatoes Gravy and Garden Peas **(VEGETARIAN)**

DESSERT

Homemade Flap Jack

TUESDAY

15

MAIN

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

DESSERT

Chocolate Orange Mousse

WEDNESDAY

16

SPORTS DAY

THURSDAY

17

MAIN

Beef Bolognese pasta bake Served with mixed Salad

MAIN (V)

Three Cheese Macaroni served with Tomato and Cucumber Salad

DESSERT

Fruit Jelly and Ice-cream

FRIDAY

18

MAIN

Battered Cod Served with chips, Baked Beans or peas

MAIN (V)

Spicey Bean Burger Served with chips, Baked Beans or peas

DESSERT

A selection of Home Bakes

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FRESHUKPORK



FREERANGE EGGS



LOCALFRUIT&VEG



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