INDEPENDENTCATERING | E D U C A T E R L I M I T E D

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









FREERANGEEGGS LOCALFRUIT&VEG WHOLEMEALPASTA



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RESHUKBEEF

WEEK 1 | 2nd – 6th June







GEEGGS



WEEK 2 | 9th – 13th June



WE ONLY USE







WEEK 3 | 16th – 20th June

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WEEK 4 | 23rd – 27th June

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WEEK 5 | 30th June – 4th July

	MAIN	Pasta and Meatballs in a Rich Tomato Sauce with Smoked Paprika, served with Garlic Slice and Chef's' Salad
MENU 3	MAIN (V)	Vegan Mushroom Risotto served with Garlic Slice and Fresh Salad (VEGETARIAN)
	O DESSERT	Peach Crumble and Chantilly Cream
	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)
1	DESSERT	Rich Chocolate sponge and creamy chocolate sauce
	MAIN	Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments
2	DESSERT	Strawberry Mousse
		YEAR TRIP DAY
	MAIN	Beef Burgers served with Chips and a Choice of Baked Beans or Slaw
3	MAIN (V)	Spinach and Feta Filo Pastry Parcel served with Chips and a Choice of Baked Beans or Slaw (VEGETARIAN)
		Choice of Home Bakes or Dessert Pots

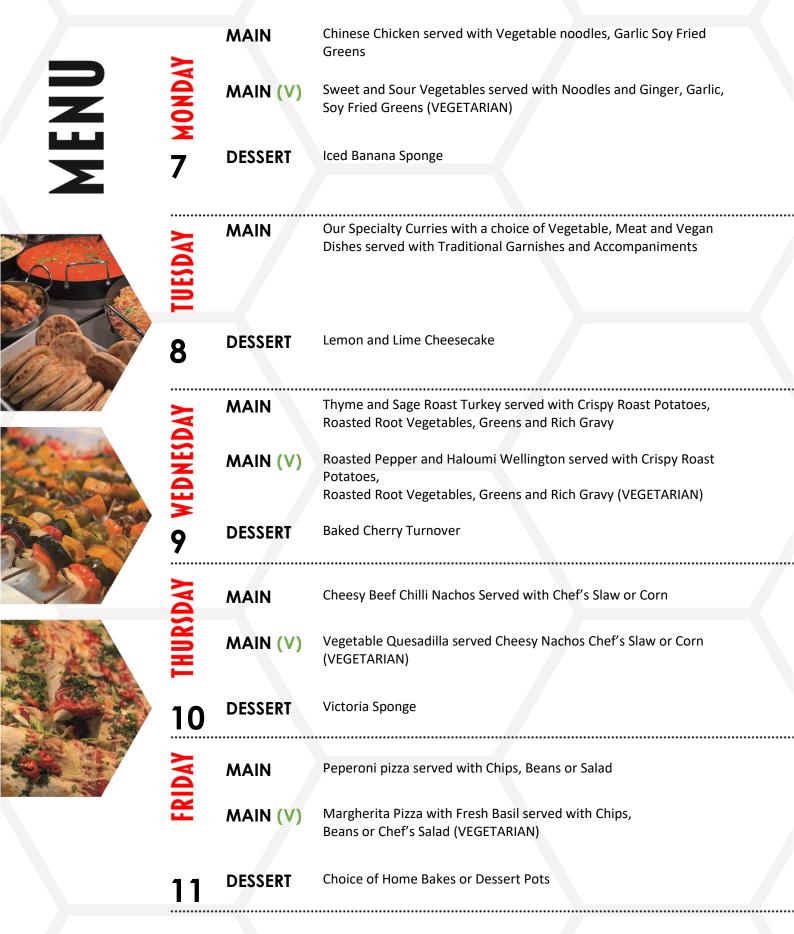
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WEEK 6 | 7th – 11th July



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WEEK 7 | 14th – 18th July



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