

MENU

GLEBE SCHOOL

TERM 4 | 23rd February -
27th March



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



FREERANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

MENU

WEEK 1 | 23rd – 27th February

MONDAY
23

- MAIN** Chicken Sausage Pasta Bake with Cheese Topping (1, 8, 9, 11) served with Garlic Bread, Peas and Corn Mix
- MAIN (V)** Vegetable Pasta Bake served with Garlic Bread, Peas and Corn Mix (VEGETARIAN) (1, 8, 9, 11)
- DESSERT** Homemade Flap Jack (1)

TUESDAY
24

- MAIN** Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1)
- DESSERT** Chocolate Orange Mousse (7, 8)

WEDNESDAY
25

- 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) (1, 7, 9)
- DESSERT** Chocolate Brownie with Cream (1, 7, 8, 9)

THURSDAY
26

- MAIN** Three Cheese Baked Macaroni topped with Caramelised Red Onions and Roasted Cherry Tomatoes, served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)
- MAIN (V)** Vegetable Bolognese Served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)
- DESSERT** Apple Crumble and Custard (1, 9)

FRIDAY
27

- MAIN** Chicken Burger served with Chips, Baked Beans or Coleslaw (1, 7, 8)
- MAIN (V)** Vegetable Burger served with Chips and Beans (VEGAN) (1, 7, 8, 13)
- DESSERT** Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

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WEEK 2 | 2nd – 6th March

MENU

2 MONDAY

- MAIN** Chicken Sausages Served with Wedges and Beans or Salad (1, 9)
- MAIN (V)** Quorn Sausages Served with Wedges and Beans or Salad (VEGETARIAN) (1)
- DESSERT** Iced Jam Sponge (1, 7, 9)

3 TUESDAY

- MAIN** Katsu Curry or Vegan Vegetable Curry served with Traditional Garnishes and Accompaniments (1, 8, 10)

4

- DESSERT** Caramelised Pear and Apple Cake with Custard (1, 7, 9)

5 WEDNESDAY

- 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 (9)

6

- DESSERT** Toffee Sponge and Sauce (1, 7, 9)

7 THURSDAY

- MAIN** Macaroni Cheese with Garlic Bread (1, 9, 11)
- MAIN (V)** Sweet Chilli Roasted Vegetables served with Rice and Sweetcorn (VEGAN)

8

- DESSERT** Lemon Drizzle Cake (1, 7, 9)

9 FRIDAY

- MAIN** Pepperoni Pizza served with Chips, Beans or Chef's Salad (1, 8, 9)
- MAIN (V)** Margherita Pizza served with Chips, Beans or Chef's Salad (VEGETARIAN)

10

- DESSERT** Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

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WEEK 3 | 9th – 13th March

MENU

MONDAY

9

MAIN

Beef Bolognese Pasta served with Garden Salad (1)

MAIN (V)

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

DESSERT

Vanilla Sponge with Orange Icing (1, 7)

TUESDAY

10

MAIN

Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1)

DESSERT

Raspberry Cheesecake (1, 9)

WEDNESDAY

11

MAIN

Roast Beef and Yorkshire Pudding served with Herby Roast Potatoes and Seasonal Vegetables (1, 7, 9)

MAIN (V)

Cauliflower and Broccoli Stuffed Yorkshire Pudding (VEGETARIAN) (1, 7, 9)

DESSERT

Apple and Pear Crumble and Custard (1, 9)

THURSDAY

12

MAIN

Best British Sausages with Mashed Potatoes, Seasonal Greens and Rich Gravy (1)

MAIN (V)

Vegetarian Sausage with Mashed Potatoes, Seasonal Greens and Rich Gravy (VEGETARIAN) (1)

DESSERT

Marble Sponge with Custard (1, 7, 9)

FRIDAY

13

MAIN

Fish and Chips served with Baked Beans or Garden Peas (1, 4)

MAIN (V)

Cheddar and Caramelised Red Onion Quiche served with Chips, Baked Beans or Garden Peas (VEGETARIAN) (1, 7, 9)

DESSERT

Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

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WEEK 4 | 16th – 20th March

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MONDAY

16

MAIN

Cheesy Pasta with Chicken and Bacon served with Mixed Salad and a Garlic Slice (1, 8, 9)

MAIN (V)

Roasted Vegetable Wrap served with Savoury Rice and Mixed Salad (VEGETARIAN) (1)

DESSERT

Pineapple Sponge and Cream (1, 7, 9)

TUESDAY

17

MAIN

MAIN Chicken Chow Mein with Vegetable Fried Rice (1, 7, 8, 9)

MAIN (V)

MAIN Vegetable Spring Roll with Sweet Chilli Sauce with Vegetable Rice (VEGAN) (1, 8)

MAIN Chinese Spaghetti (1, 8)

DESSERT

Chinese Sponge Cake (1, 7, 9)

WEDNESDAY

18

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) (1)

DESSERT

Iced Vanilla Sponge and Sprinkles (1, 7)

THURSDAY

19

MAIN

Enchilada served with Potato Wedges and Sweetcorn (1, 9)

MAIN (V)

Vegetable Enchilada served with Potato Wedges and Sweetcorn (1, 9)

DESSERT

Marble Cake and Chocolate Sauce (1, 7, 9)

FRIDAY

20

MAIN

BBQ Chicken Burger served with Chips, Beans or Chef's Slaw (1)

MAIN (V)

Sweet Potato Chick Pea and Chilli Falafel served with Chips, Beans or Chef's Slaw (VEGETARIAN) (7)

DESSERT

Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

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WEEK 5 | 23rd – 27th March

MONDAY

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MAIN

Beef Pasta Bake with a Cheese Topping served with Garlic Slice and Chef's' Salad (1, 8, 9)

MAIN (V)

Vegan Roasted Vegetable Pasta Bake served with Garlic Slice and Fresh Salad (VEGAN) (1, 8, 9)

DESSERT

Fruit Crumble and Cream (8, 9)

TUESDAY

24

MAIN

Chicken Korma with Pilau Rice served with with Traditional Garnishes and Accompaniments

MAIN (V)

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

DESSERT

Iced Sponge (1, 7)

WEDNESDAY

25

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) (1, 7, 9)

DESSERT

Mixed Berry and Apple Crumble and Custard (1, 9)

THURSDAY

26

MAIN

BBQ Chicken with Savoury Rice and Seasonal Vegetables (1, 8)

MAIN (V)

Vegetable Chilli with Savoury Rice and Seasonal Vegetables (VEGETARIAN)

DESSERT

Vanilla Sponge with Custard (1, 7, 9)

FRIDAY

27

MAIN

Beef Burgers served with Chips and a Choice of Baked Beans or Slaw (1, 7)

MAIN (V)

Vegetable Burger served with Chips and a Choice of Baked Beans or Slaw (VEGETARIAN) (1, 7, 8)

DESSERT

Choice of Home Bakes or Dessert Pots (1, 7, 8, 9)

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