

MENU

GLEBE SCHOOL

TERM 1 | Thursday 3rd September -
Friday 16th October 2026



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



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

MENU

MONDAY
31

BANK HOLIDAY

TUESDAY
1

STAFF INSET

WEDNESDAY
2

STAFF INSET

THURSDAY
3

MAIN

Shepherd's Pie with a Mashed Potato Topping (10)

MAIN (V)

Mediterranean Stuffed Pepper with Cheese Crumb, New Potatoes, Peas and Cabbage

DESSERT

Apple Crumble and Custard (1, 9)

FRIDAY
4

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

A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

WEEK 2 | 7-11th September

MENU

MONDAY

7

MAIN

Chicken Sausage Casserole with New Potatoes and Broccoli (1, 9, 10)

MAIN (V)

Quorn Sausage Casserole with New Potatoes and Broccoli (VEGETARIAN) (1)

DESSERT

Iced Jam Sponge (1, 7, 9)

TUESDAY

8

MAIN

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

DESSERT

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

WEDNESDAY

9

MAIN

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

MAIN (V)

Vegan Stuffed Courgette served with Roast Potatoes and Seasonal Vegetables (9)

DESSERT

Toffee Sponge and Sauce (1, 7, 9)

THURSDAY

10

MAIN

Beef and Onion Pie with Creamed Potatoes, Braised Green Cabbage and Peas (1, 9)

MAIN (V)

Cheese and Onion Pasty with Braised Green Cabbage and Peas (VEGETARIAN) (1, 9 - May Contain 8)

DESSERT

Iced Vanilla Cupcake (1, 7, 9 - May Contain 8)

FRIDAY

11

MAIN

Fish Fingers served with Chips, Beans or Chef's Salad (1, 4)

MAIN (V)

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

DESSERT

A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF

FRESH UK PORK

FREE RANGE EGGS

LOCAL FRUIT & VEG

WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

WEEK 3 | 14-18th September

MENU

MONDAY

14

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

15

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

16

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

17

MAIN

Chicken Jambalaya (10) with Corn Cobs and Chef's Slaw (7)

MAIN (V)

Insalata Penne Pasta, Topped with Mozzarella Pearls and Fresh Pesto (1, 9) with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

DESSERT

Blueberry and Coconut Muffin (1, 7, 8, 9)

FRIDAY

18

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

A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

WEEK 4 | 21-25th September

MENU

MONDAY
21

- 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 Bolognaise Served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)
- DESSERT** Apple Crumble and Custard (1, 9)

TUESDAY
22

- 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)

WEDNESDAY
23

- 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
24

- MAIN** Shepherd's Pie with a Mashed Potato Topping (10)
- MAIN (V)** Mediterranean Stuffed Pepper with Cheese Crumb New Potatoes, Peas and Cabbage
- DESSERT** Apple Crumble and Custard (1, 9)

FRIDAY
25

- 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** A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF

FRESH UK PORK

FREE RANGE EGGS

LOCAL FRUIT & VEG

WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MENU

WEEK 5 | 20th September – 2nd October

MONDAY

28

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

29

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 (1, 7)

WEDNESDAY

30

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

1

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

2

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

A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF

FRESH UK PORK

FREE RANGE EGGS

LOCAL FRUIT & VEG

WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

WEEK 6 | 5-9th October

MENU

MONDAY

5

MAIN

Beef Spaghetti Bolognese with Garlic Bread (1, 8, 9)

MAIN (V)

Vegan Bolognese with Garlic Bread (VEGAN) (1, 8, 9)

DESSERT

Jamaican Ginger Sponge and Syrup Sauce (1, 7)

TUESDAY

6

MAIN

Chicken Jollof Rice with Sweet Potato and Spinach Stew (10)

MAIN (V)

Black Eyed Bean Curry with Rice, Sweet Potato and Spinach Stew (VEGAN) (10)

DESSERT

Strawberry Fool (9)

WEDNESDAY

7

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) (9)

DESSERT

Chocolate Orange Cake (1, 7)

THURSDAY

8

MAIN

Three Cheese Baked Macaroni served with Chef's Slaw or Corn (1, 7, 9, 11)

MAIN (V)

Vegetable Quesadilla served with Chef's Slaw or Corn (VEGETARIAN) (1, 7, 9)

DESSERT

Apple Puff and Cream (1, 8, 9)

FRIDAY

9

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

A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

WEEK 7 | 12-16th October

MENU

MONDAY

12

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)

TUESDAY

13

MAIN

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

DESSERT

Canadian Blueberry Muffins (1, 7, 9 May Contain 8)

WEDNESDAY

14

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

15

MAIN

Shepherd's Pie with a Mashed Potato Topping (10)

MAIN (V)

Mediterranean Stuffed Pepper with Cheese Crumb New Potatoes, Peas and Cabbage

DESSERT

Apple Crumble and Custard (1, 9)

FRIDAY

16

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

A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM