

MENU

GLEBE SCHOOL

TERM 1 | 3rd September - 10th October



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

1

SCHOOL CLOSED

TUESDAY

2

SCHOOL CLOSED

WEDNESDAY

3

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

4

MAIN

Beef Bolognese 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

5

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



FREE RANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

WEEK 2 | 8th – 12th September

MENU

MONDAY

8

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

9

MAIN

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

DESSERT

Butterscotch Mousse with Shortbread Biscuit

WEDNESDAY

10

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

11

MAIN

Macaroni Cheese with Garlic Bread

MAIN (V)

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

DESSERT

Lemon Drizzle Cake

FRIDAY

12

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

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREERANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

INDEPENDENTCATERING.CO.UK
EDUCATERLIMITED.COM

MENU

WEEK 3 | 15th – 19th September

MONDAY

15

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

16

MAIN

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

DESSERT

Raspberry Cheesecake

WEDNESDAY

17

MAIN

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

MAIN (V)

Cauliflower and Broccoli Stuffed Yorkshire Pudding (VEGETARIAN)

DESSERT

Jelly and Ice Cream

THURSDAY

18

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

19

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

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FRESH UK PORK



FREE RANGE EGGS



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MENU

WEEK 4 | 22nd – 26th September



MONDAY
22

MAIN

Beef Lasagne 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

23

MAIN

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

DESSERT

Flapjack

WEDNESDAY

24

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

25

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

26

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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MENU

WEEK 5 | 29th September – 3rd October

MONDAY
29

- 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

30

- 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
1

- 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** Strawberry Mousse

THURSDAY

2

- 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

3

- 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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MENU

WEEK 6 | 6th – 10th October



MONDAY

6

MAIN

Beef Spaghetti Bolognese with Garlic Bread

MAIN (V)

Vegan Bolognese with Garlic Bread (VEGAN)

DESSERT

Eton Mess

TUESDAY

7

MAIN

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

DESSERT

Lemon Cheesecake

WEDNESDAY

8

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)

DESSERT

Chocolate Orange Cake

THURSDAY

9

MAIN

Pasta Beef Chilli Bake with Cheese Topping served with Chef's Slaw or Corn

MAIN (V)

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

DESSERT

Apple Puff and Cream

FRIDAY

10

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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