

Educaterers Lunch Menu Week 3 w/c Mondays 26/11, 17/12, 21/1/19, 11/2, 11/3, 1/4, 6/5.

Monday



Organic Pork Meatballs (G.SU.)

or



(v) Broccoli and Sweetcorn Bake (D.G.)

Tuesday



Bacon Medallion and Pork Sausage (G.SU.)

or



(v) Breadcrumbed Vegetable Fingers (G.)

Wednesday



Roast Chicken Joint or Fillet

or



(v) Vegetable Lasagne (D.G.)

Thursday



Minced Beef Pie (D.G.)

or



(v) Rustic Margherita Pizza (D.G.)

Friday



Breaded Pollock Fillet (F.SB.)

or



(v) Quorn Korma (very mild) (M.D.E.)

Week 3 Dessert Menu

Everyday we offer:
(v) Yeo Valley organic yoghurt, (D.) or fresh fruit as alternative dessert options

Monday
(v,h) Homemade Zesty Orange Cookie (G.)

Tuesday
(v,h) Homemade Chef's Fruit Crumble with Custard (G.D.)
(v) Ice Cream Tub (D.)

Wednesday
(v) Homemade Iced Sponge (G.E.)
Icing Top (SU.)

Thursday
Jelly with Fruit in Juice
(v,h) Homemade Tempting Triangle (G.SU.)
crunchy oaty biscuit with cherries

Friday
(v,h) Homemade Chocolate Cracknel (G.)

All our meals include a carbohydrate accompaniment, seasonal vegetables and/or salad. We offer a choice of fruit juice cordial, organic semi skimmed milk and water to drink.

Accompaniments may vary to those shown.

(v) Please let your school cook know if you require a hot vegetarian meal on a day when one isn't shown.

Key

- V = vegetarian
- D = Dairy
- N = Coconut
- S = Sesame
- E = Egg
- G = Gluten/Wheat
- F = Fish
- M = Mustard
- SB = Soya
- SU = Sulphites

Allergies
Please contact your school cook for information regarding the content of dishes and products on our menu.

