

1

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

Commencing Mondays 6/11, 27/11, 18/12, 8/1/18, 29/1, 12/3, 23/4

Red Tractor Pork Sausages with Gravy and Creamy Mashed Potatoes	Chicken Fillet in a Soft Bun with a choice of Ketchup or Barbeque Sauce and Baked Potato Wedges	Roast Pork Joint with Apple Sauce Gravy and Crispy Roast Potatoes	(h) Homemade Chicken Pie with Gravy and Diced or Creamy Mashed Potatoes	(msc) Battered Pollock Fillet with Gaufrette Potatoes
(v, h) Cheesy Tomato Risotto with Malted Wheat Baguette	(h) Tuna Pasta Bake with Baked Potato Wedges	(v) Vegetarian Sausages with Gravy and Crispy Roast Potatoes	(v) Breadcrumbed Vegetable Fingers with Crispy Diced or Creamy Mashed Potatoes	(v, h) Vegetable Burrito Bake with Gaufrette Potatoes
(v) Strawberry Swirl Mousse	(v, h) Chef's Fruit Crumble of the Day with Custard	(v, h) Iced Mandarin Sponge	(v) Whip with Fruit in Juice	(v, h) Chocolate Flapjack
(v) Cheese and Crackers with Apple Wedge	(v) Ice Cream Tub		(v, h) Ginger Cookie	

2

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

Commencing Mondays 13/11, 4/12, 15/1/18, 5/2, 26/2, 19/3, 30/4

Organic Beef Grill in a Soft Bun with Crispy Diced Potatoes	Red Tractor Bacon Medallion and Pork Sausage with 1/2 Jacket Potato	Red Tractor Roast Chicken Joint or Fillet with Gravy and Crispy Roast Potatoes	(h) Spaghetti Bolognese made with Organic Minced Beef & Garlic and Herb Bread	(msc) Battered Fish Fillet with Chipped Potatoes
(h) Salmon Pasta Bake with Crispy Diced Potato Wedges	(v, h) Pasta in Cheese Sauce with Malted Wheat Baguette	(v, h) Very Mild Vegetarian Curry with Wholegrain Rice	(v) Cheese and Tomato Pizza with Baked Potato Wedges	(v, h) Pasta with Broccoli and Sweetcorn with Malted Wheat Baguette
(v, h) Chocolate Cracknell	(v, h) Iced Strawberry Bun	(v, h) Chocolate Frosted Sponge	(v) American Pancake with Banana Chunks	(v) Ice Cream Tub
				(v, h) Melting Moment Cookie

3

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

Commencing Mondays 20/11, 11/12, 22/1/18, 12/2, 5/3, 26/3, 16/4, 7/5

Organic Pork Meatballs with Rustic Gravy and Pasta	(h) Mild and Creamy Chicken Curry with Wholegrain Rice	Tender Slices of British Beef with Gravy and Crispy Roast Potatoes Mini Yorkshire Pudding	Cheesy Barbeque Bacon Pasta with Baked Potato Wedges	(msc) Gluten Free Breaded Pollock Fillet with Chipped Potatoes
(v, h) Cheddar Cheese and Potato Pie served with Vegetables of the Day	(v, h) Jacket Potato with Cheddar Cheese and Sweetcorn	(v, h) Chinese Style Quorn with Egg Noodles	(v, h) Cheese and Tomato Pizza Margherita with Baked Potato Wedges	(v) Fusilli Pomodoro (Pasta in Rich Tomato Sauce) with Malted Wheat Baguette
(v, h) Apple Crunch Pudding with Custard	(v, h) Blueberry Iced Muffin	(v, h) Shortbread	(v) Ice Cream Tub	(v, h) Up Beet Chocolate Cake with Hot Chocolate Sauce
(v, h) Carrot and Orange Cookie		Jelly with Fruit		

Every day we offer:  
seasonal vegetables or salad to accompany the main course options, a choice of fresh breads, fresh fruit platters, Yeo Valley organic yoghurts and fruit juice cordial or organic semi skimmed milk.  
Tomato ketchup is offered with selected dishes.



(v) Vegetarian Option (h) Denotes a homemade item (msc) Certified sustainable seafood

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

Menu may change to meet customer preferences.  
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