

CONTRACT CATERING SERVICES

LUNCH MENU

Nov 2024 - Apr 2025









'Street Food Day'

Beef, Pepper & Onion

Pizza with Spicy Diced

Potatoes

FREE FROM **Main Allergens** Wednesday 'Traditional Day'





Dates

Option 1

04 Nov 2024 • 18 Nov • 02 Dec • 16 Dec • 30 Dec • 13 Jan 2025 • 27 Jan • 10 Feb • 24 Feb • 10 Mar • 24 Mar • 07 Apr

Chicken Sausage with

Mash Potatoes & Onion

Gravy



Option 2

Vegetable Strips Stir Fried with Noodles

Sliced Carrots and Peas

Mixed Green Salad

'Planet Earth Day'

Tomato and Basil Pasta

Bake

BBQ Pulled Jackfruit Burger with Spicy Diced Potatoes

Sweetcorn & Green

Beans

Vegetable Hotpot

Roasted Cauliflower and

Carrots

Chef's House Salad

Falafel in Sumaq & Za'atar Sauce with **Lebanese Rice**

Green Vegetable Medley

Chicken Shawarma

with Lebanese Rice or

Lebanese Flatbread

Lentil & Vegetable Dahl with Rice

Garden Peas and Baked

Beans

Macedoine of Vegetable

Salad

VEGAN

Cod Fish Fingers with

Chips



Salads

On the side

Fruity Yoghurt Bar with

Cheddar Cheese with

Crunchy Red Coleslaw

Seasonal Fresh Fruit **Fattoush Salad**

Apple & Sultana Yoghurt with Rice Krispies



Toppings Breadstick

Salad

Banana & Date Yoghurt





Week

Monday 'Planet Earth Day'

Macaroni Cheese

Tuesday 'Street Food Day'

FREE FROM Main Allergens Wednesday 'Traditional Day'

Thursday Ireland

Friday 'Favourites'

Dates

Option 1

11 Nov 2024 • 25 Nov • 09 Dec • 23 Dec • 06 Jan 2025 • 20 Jan • 03 Feb • 17 Feb • 3 Mar • 17 Mar • 31 Mar • 14 Apr

Roast Chicken with Roast

Potatoes & Gravy



Chickpea & Mixed **Option 2 Vegetable Balti with** Rice

Katsu Curry Sauce and Rice

Vegetable Nuggets with

Broccoli & Sweetcorn

Italian Beef Meatballs

Marinara Subroll with

Cajun Diced Potatoes

Butterbean, Butternut & Vegetable Patty with **Roast Potatoes** & Gravy

Green Beans &

Cauliflower

Vegemince Shepherd's Pie

Green Cabbage &

Potato Salad

Irish Beef Stew with

Champ/Colcannon Mash

Potatoes

Quorn Frankfurter Hotdog with Chips and Homemade Tomato Sauce

Garden Peas and Baked

Beans

Battered Pollock Fillet

or Bubble Salmon Fillet

with Chips

On the side

Carrots & Cucumber

Green Vegetable Medley

Ribbons

Tomato & Pasta Salad

Chef's House Salad

Carrots

VISA Crunchy Coleslaw

Dessert

Salads

Fruity Yoghurt Bar with Toppings

Cheddar Cheese with Breadstick

Seasonal Fresh Fruit Salad

Raspberry & Mango Fruit Fool

Apple & Banana Yoghurt Crunch

Pro Veg

DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER 🕝 FRESH BREAD & YOGHURTS 🐼

VEGA



Please Note that some dishes maybe subject to local changes to suit individual school needs

recognises that **OUR healthy menus** are environmentally friendly for humans, animals and the Planet.

AWARD

BRONZE

All our Vegan & Vegetarian recipes are packed full of nutrition including PROTEIN & FIBRE to keep children healthy & happy.



IMPORTANT INFORMATION:

Every effort is made to minimise risk of crosscontamination. However, it should be noted that our food is prepared in a kitchen where known allergens may be present and therefore the risk of cross-contamination remains a risk. Please ask staff for further details regarding specific dietary requirements and/or allergens.





