cat	caterlink Spring Menu 2020						Added Plant Power
feeding	g the imaginat	ion Monday	Tuesday	Wednesday	Thursday	Friday	Wholemeal
Week 1 06/01/20 27/01/20 24/02/20 16/03/20	Option 1	Cheese & Tomato Pizza	Sausage & Mash with Gravy	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Chicken Curry with Rice	Fish Fingers/ Salmon Fish Fingers with Chips	Available Daily: - Freshly cooked jacket potatoes with a choice of fillings (where advertised) - Bread freshly baked on site daily - Daily salad
	Option 2	Lentil & Sweet Potato Curry with Rice	Tomato & Vegetable Pasta	Veg Wellington, Roast Potatoes & Gravy	Macaroni Cheese	Vegetarian Sausage & Chips 🛛 🔷	
	Option 3	Jacket Potato with Beans	Tomato Soup with ½ Filled Baguette	Jacket Potato with Tuna	Vegetable Soup with ½ Filled Baguette	Jacket Potato with Cheese	
	Vegetables	Sweetcorn Broccoli	Cauliflower Peas	Carrots Green Beans	Savoy Cabbage Sweetcorn	Baked Beans Peas	
	Dessert	Fruit Strudel with Custard Yoghurt / Fruit	Pineapple Cake Yoghurt / Fruit	Orange & Lemon Shortbread Yoghurt / Fruit	Syrup Sponge with Custard Yoghurt / Fruit	Apple, Cheese & Crackers Fruit /Yoghurt	
Week 2 13/01/20 03/02/20 02/03/20 23/03/20	Option 1	Cheese, Tomato & Pepper Pizza	Sausage Roll with Wedges	Roast Gammon Roast Potatoes & Gravy	Beef Chilli with Rice	Breaded Fish with Chips	selection
	Option 2	Mexican Beans with Rice	Soya Spaghetti Bolognaise	Quorn Roast Fillet with Roast Potatoes & Gravy	Southern Style Vegan Burger	Cheese Frittata with Chips	ALLERGY INFORMATION: If your child has
	Option 3	Jacket Potato with Beans	Tomato Soup with ½ Filled Baguette	Jacket Potato with Tuna	Vegetable Soup with ½ Filled Baguette	Jacket Potato with Cheese	an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination,
	Vegetables	Sweetcorn Carrots	Peas Coleslaw	Savoy Cabbage Swede	Sweetcorn Green Beans	Baked Beans Peas	
	Dessert	Oaty Pear Crumble & Custard Yoghurt / Fruit	Iced Sponge Yoghurt / Fruit	Chocolate & Mandarin Brownie Yoghurt / Fruit	Banana Sponge & Custard Yoghurt / Fruit	Apple, Cheese & Crackers Fruit / Yoghurt	
Week 3 20/01/20 10/02/20 09/03/20 30/03/20	Option 1	Roasted Vegetable Pizza	Chicken & Sweetcorn Pie with Mash & Gravy	Roast Turkey Roast Potatoes & Gravy	Beef Spaghetti Bolognaise	Fish in Batter with Chips	
	Option 2	Chickpea Curry With Rice	Moroccan Veggie Balls in Tomato Sauce & Ma	Vegetable Hotpot	Vegan Sausage Roll & Baby Baked Potatoes	Potato & Courgette Stack	
	Option 3	Jacket Potato with Beans	Tomato Soup with ½ Filled Baguette	Jacket Potato with Tuna	Vegetable Soup with ½ Filled Baguette	Jacket Potato with Cheese	
	Vegetables	Sweetcorn Green Beans	Carrot Broccoli	Cauliflower Savoy Cabbage	Green Beans Carrots	Baked Beans Peas	
	Dessert	Apple Flapjack Yoghurt / Fruit	Oaty Cookie Yoghurt / Fruit	Chocolate Cake with Chocolate Drizzle Yoghurt / Fruit	Fruit Crumble with Custard Yoghurt / Fruit	Apple, Cheese & Crackers Yoghurt / Fruit	

traces or elements within products.