

Educaterers Lunch Menu Week 2

w/c 6/9, 27/9, 18/10, 8/11, 29/11, 10/122, 31/1, 14/3, 4/4, 9/5, 6/6, 27/6, 18/7.

Monday



Organic Pork Meatballs (G.SU.)

or



(vg) Veggie Sausages (G.)

Tuesday



Brunch: Sausage (G.SU.), Bacon, Omelette (D.E.)

or



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

Wednesday



Roast Beef in Gravy

or



(vg) Veggie Bolognaise with Noodles (G.SB.)

Thursday



Chicken Pie (D.G.)

or



(vg) Breadcrumbs Vegetable Fingers (G.)

Friday



Breaded Pollock Fillet (F.)

or



(v) Quorn Nuggets (G.D.E.)

Week 2 Dessert Menu

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

Monday
(vg) Homemade Flapjack (G.)

Tuesday
(v,h) Homemade Sponge Cake with Fruit in Juice (G.E.)

Wednesday
(v,h) Homemade Fruit Crumble (G.) with Custard (D.)
(v) Ice Cream Tub (D.)

Thursday
(v) Homemade Up Beet Chocolate Cake (G.E.)

Friday
(v) Dinky Doughnuts with Dipping Sauce (G.E.D.SB.)

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.

Key

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

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

