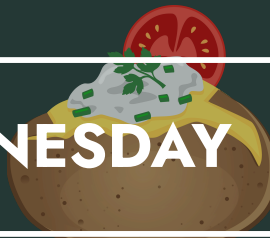





EDGBASTON
HIGH SCHOOL

CATERING - KS1 SPRING MENU

PRE-PREP & KS1	MONDAY	TUESDAY	WEDNESDAY 	THURSDAY 	FRIDAY
WEEK A	Pork & Beef Meatballs (G)(Su) Vegan Meatballs Vegetables	<u>Penne Bolognaise</u> (G) <u>Pesto Pasta</u> (G) Garlic Bread (G) Vegetables	<u>Baked Potato</u> Cheese (M) & Beans Cucumber	<u>Roasted Chicken Quorn Fillet</u> (G) Roast Potatoes Vegetables	<u>Chicken Burger</u> (G) <u>Quorn Burger</u> (G) Vegetables Potato Tots
WEEK B	<u>Panko Chicken</u> (G) (M) <u>Fishcake</u> (G)(M)(F) Vegetables	<u>Macaroni Cheese with Gammon</u> Garlic Bread (G)(M) Vegetables	<u>Baked Potato</u> Tuna Mayo (E) Cucumber	<u>Roasted Turkey Quorn Fillet</u> (G) Roast Potatoes Vegetables	<u>Fish Fingers</u> (G) (F) <u>Vegetable Fingers</u> Herby Dice (G) Vegetables
WEEK C	<u>Chicken Tikka</u> <u>Vegetarian Tikka</u> Rice	<u>Pork Sausage</u> (G) <u>Plant based Cumberland Sausage</u> (G) Mash & Vegetables	<u>Baked Potato</u> Tuna Mayo (E) Cucumber	<u>Roasted Chicken Quorn Fillet</u> (G) Roast Potatoes Vegetables	<u>Margherita Pizza</u> (G) (M) Fries & Beans



EDGBASTON
HIGH SCHOOL

ALLERGENS

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients
in your meal, when making your order.

Thank you.

G Gluten

Se Sesame

Mu Mustard

Eg Egg

Lu Lupin

Ms Molluscs

M Milk

N Nuts

Cr Crustaceans

Sy Soya

F Fish

Ce Celery

SO² Sulphur Dioxide



HYGIENE RATING

FOOD HYGIENE RATING

0

1

2

3

4

5

VERY GOOD

Area inspected by food safety officer

Standards
found

Hygienic food handling

Hygienic handling of food including preparation, cooking, re-heating, cooling and storage

Very good

Cleanliness and condition of facilities and building

Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene

Very good

Management of food safety

System or checks in place to ensure that food sold or served is safe to eat, evidence that staff know about food safety, and the food safety officer has confidence that standards will be maintained in future

Very good