

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</u> <u>Quorn Fillet (G)</u> Roast Potatoes Vegetables	<u>Chicken Burger (G)</u> <u>Quorn Burger (G)</u> Vegetables Potato Tots
WEEK B	<u>Panko Chicken (G)</u> (M) <u>Fishcake (G)(M)(F)</u> Vegetables	<u>Macaroni Cheese with Gammon</u> Garlic Bread (G)(M) Vegetables	<u>Baked Potato</u> Tuna Mayo (E) Cucumber	<u>Roasted Turkey</u> <u>Quorn Fillet (G)</u> Roast Potatoes Vegetables	<u>Fish Fingers (G) (F)</u> <u>Vegetable Fingers</u> Herby Dice (G) Vegetables
WEEK C	<u>Chicken Tikka</u> <u>Vegetarian Tikka</u> Rice	<u>Pork Sausage (G)</u> <u>Plant based Cumberland Sausage (G)</u> Mash & Vegetables	<u>Baked Potato</u> Tuna Mayo (E) Cucumber	<u>Roasted Chicken</u> <u>Quorn Fillet (G)</u> Roast Potatoes Vegetables	<u>Margherita Pizza (G) (M)</u> Fries & Beans



FOOD ALLERGIES and INTOLERANCES

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

Thank you.





HYGIENE RATING



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