SILVER CATERING

Week One WEEK COMMENCING: 29 AUG, 19 SEP, 10 OCT, 7 NOV, 28 NOV, 19 DEC, 2 JAN, 23 JAN, 20 FEB, 13 MAR

UNLIMITED ACCESS TO OUR SALAD BAR WITH 3 TO 6 ITEMS TO CHOOSE FROM AVAILABLE DAILY!

All of our cheese is RED TRACTOR. which means it can be traced from

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All of our eggs are FREE RANGE. We use them in lots of our cakes, quiches and other homemade

Main Meal Options

Meat Halal \*

Vegetarian

at school's discretion

Monday

Chicken Curry ( Makhani chicken curry, lighlty spiced with yoghurt & wholegrain rice

Penne Pasta with Tomato Sauce Homemade Italian tomato sauce & organic pasta

Toffee Apple Crumble & Custard

Sweetcorn & Broccoli

Pasta Bolognese Homemade Lamb bolognese sauce with pasta

Carrots & Green Beans

Shepherdess Pie Quorn & vegetable pie topped with mashed potato

Jelly & Mandarins

Green Cabbage &

**Mashed Carrot** 

Wednesday

Thursday

Friday

Tuesday

Roast Chicken Roast chicken breast with Yorkshire pudding, sage & onion stuffing and gravy

> Vegetarian Meatloaf Vegetarian mince meat loaf with sage & onion stuffing & gravy

and Swede Chocolate & Vanilla Sponge & **Chocolate Sauce** 

Roast Mediterranean

Vegetables & Sweetcorn

Apple Strudel

& Custard

Vegetable Curry 

O Spiced chickpea, lentil & potato MEAT FREE curry with wholegrain rice

THURSDAY Tomato and Cheese Quiche

Homemade cheese & tomato quiche made with free range eggs & organic Milk

Herb Crumbed Fish Baked fresh fish fillet in golden herby breadcrumbs, with chips or sweet potato wedges

> Margherita Pizza Wholemeal pizza base with homemade tomato & spinach sauce

Baked Beans & Peas

Banana & Date Muffin Week Two WEEK COMMENCING: 5 SEP, 26 SEP, 17 OCT, 14 NOV, 5 DEC, 9 JAN, 30 JAN, 27 FEB, 20 MAR

Monday Lamb Biryani

Tuesday

Thursday

Friday

Lamb cooked with spices & rice

Spinach and Potato & Carrots

Mixed Berry Sponge

& Custard

Cauliflower & Broccoli

Frozen Toffee Yoghurt

Green Beans &

**Honey Roast** 

**Root Vegetables** 

Apple Crumble

& Custard

Roasted Mediterranean

Eve's Pudding

& Custard

Macaroni Cheese Classic macaroni pasta baked in a cheesy sauce

> Chicken Sausages Chicken sausages with mashed

Vegetarian Sausages Quorn sausages with mashed potato or wedges & onion gravy

potato or wedges & gravy

Wednesday Roast Chicken Roast chicken breast with Yorkshire pudding, sage & onion stuffing and gravy

> Roast Soya Fillet Strips Tender soya fillets with gravy & roast potatoes

> > Butternut Squash Pasta Bake Baked butternut squash in tomato MEATIFREE Vegetables & Sweetcorn sauce with wholemeal pasta

THURSDAY Quorn Stir Fry

Crisp stir fried mixed vegetables & Quorn pieces

Made with fish fillet baked in golden breadcrumbs with chips or pasta

Vegetable Pizza Wholemeal pizza base with homemade tomato sauce, red pepper & sweetcorn

**Baked Beans & Peas** 

Lemon Shortbread

Week Three WEEK COMMENCING: 12 SEP, 3 OCT, 31 OCT, 21 NOV, 12 DEC, 16 JAN, 6 FEB, 6 MAR, 27 MAR

Monday

Lamb and Spinach Lasagne Minced lamb in tomato sauce, layered with pasta sheets & cheese sauce with homemade garlic bread

sheets & cheese sauce with homemade garlic bread

Vegetarian Lasagne Veggie mince in tomato sauce, layered with pasta Apricot Flapjack

Tuesday

Lamb Meatballs Lightly spiced meatballs with mint & cumin served with penne pasta

Vegetable Curry Spiced chickpea, lentil & potato curry with wholearain rice

Wednesday Roast Chicken Roast chicken breast with Yorkshire pudding, sage & onion stuffing and gravy

> Curried Vegetable Pasty Handmade pasty with a curried vegetable filling

Thursday

Quorn Stir Fry Crisp stir fried mixed vegetables & Quorn pieces

Vegetarian Bolognese Bolognese sauce with Quorn mince served with spaghetti

MEAT FREE THURSDAY

Parsnip Marmalade Cake

**Broccoli & Carrots** 

Cauliflower &

Green Beans

Fruit Salad with

Honey Yoghurt

Red Cabbage &

**Roasted Carrots** 

Pear Crumble

& Custard

Cauliflower

& Sweetcorn

Friday

Fish Fingers OO Made with fish fillet baked in golden

breadcrumbs with chips or sweet potato wedges Vegetable Pizza

Wholemeal pizza base with tomato sauce, red pepper & sweetcorn

Baked Beans & Peas

Fresh Fruit Salad

DON'T FANCY THE DESSERT ON THE MENU? CHOOSE FROM A SELECTION OF FRESH FRUIT & ORGANIC YOGHURTS

MSC-C-50236



A DAILY CHOICE OF FRESH WHOLEMEAL & ORGANIC WHITE CRUSTY BREAD





We think that BRITISH SEASONAL ood is fresh, tast and nutritious. Some of our favourites this

eason are carrots cabbage, onions, broccoli, swede