WEEK 1 25th Feb, 18th Mar, 8th Apr, 29th Apr, 20th May, 10th Jun, 1st Jul, 2nd Sept, 23rd Sept, 14th Oct

| Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: |
| Pork Sausage in a Bun with Crispy Potatoes | Beef Bolognese with Pasta | Roast Chicken with Stuffing, Roast Potatoes and Gravy | Hot Chicken Wrap and Rice | Fish Fingers and Chips |
| Roasted Vegetable Pasta (v) | Spanish Omelette (v) | Sweet Potato Samosa with Roast Potatoes (v) | Veggie Curry and Rice (v) | Veggie Goujons and Chips (v) |
| Jacket Potato with Baked Beans, Cheese or Tuna Mayo | Jacket Potato with Baked Beans, Cheese or Tuna Mayo | Jacket Potato with Baked Beans, Cheese or Tuna Mayo | Jacket Potato with Baked Beans, Cheese or Tuna Mayo | Jacket Potato with Baked Beans, Cheese or Tuna Mayo |
| Ham Sandwich | Cheese Sandwich | Tuna Sandwich | Chicken Sandwich | Turkey Sandwich |
| Sweetcorn Carrots | Broccoli Peas | Carrots <br> Cabbage | Sweetcorn <br> Green Beans | Peas Baked Beans |
| Fruit Shortbread | Mixed Summer Fruit Jelly | Victoria Sponge | Fruit Fool | Fruit and Ice Cream |

WEEK 3 11th Mar, 1st Apr, 13th May, 3rd Jun, 24th Jun, 15th Jul, 16th Sept, 7th Oct
$\left.\begin{array}{c|c|c|c|c}\text { Monday } & \text { Tuesday } & \text { Wednesday } & \text { Thursday } & \text { Friday } \\ \hline \begin{array}{c}\text { Ham and Cheese } \\ \text { Pizza with Crispy } \\ \text { Potatoes }\end{array} & \begin{array}{c}\text { Pork Meatballs with } \\ \text { Tomato Sauce and } \\ \text { Pasta }\end{array} & \begin{array}{c}\text { Roast Chicken with } \\ \text { Roast Potatoes } \\ \text { and Gravy }\end{array} & \begin{array}{c}\text { Mild Chicken Tikka } \\ \text { Curry with Rice and } \\ \text { Naan Bread }\end{array} & \begin{array}{c}\text { Fish Fingers } \\ \text { and Chips }\end{array} \\ \hline \begin{array}{c}\text { Summer Vegetable } \\ \text { Savoury Rice (v) }\end{array} & \begin{array}{c}\text { Vegetable Chow } \\ \text { Mein (v) }\end{array} & \begin{array}{c}\text { Vegetable } \\ \text { Lasagne (v) }\end{array} & \begin{array}{c}\text { Vegetable Wrap } \\ \text { with Rice (v) }\end{array} & \begin{array}{c}\text { Veggie Sausage Roll } \\ \text { with Chips (v) }\end{array} \\ \hline \begin{array}{c}\text { Jacket Potato } \\ \text { with Baked Beans, } \\ \text { Cheese or Tuna } \\ \text { Mayo }\end{array} & \begin{array}{c}\text { Jacket Potato } \\ \text { with Baked Beans, } \\ \text { Cheese or Tuna } \\ \text { Mayo }\end{array} & \begin{array}{c}\text { Jacket Potato } \\ \text { with Baked Beans, } \\ \text { Cheese or Tuna } \\ \text { Mayo }\end{array} & \begin{array}{c}\text { Jacket Potato } \\ \text { with Baked Beans, } \\ \text { Cheese or Tuna } \\ \text { Mayo }\end{array} & \begin{array}{c}\text { Jacket Potato } \\ \text { with Baked Beans, } \\ \text { Cheese or Salmon } \\ \text { Mayo }\end{array} \\ \hline \text { Ham Sandwich } & \begin{array}{c}\text { Cheese Sandwich }\end{array} & \begin{array}{c}\text { Tuna Sandwich }\end{array} & \text { Chicken Sandwich } & \text { Turkey Sandwich } \\ \hline \begin{array}{c}\text { Peas } \\ \text { Cauliflower }\end{array} & \text { Sweetcorn } \\ \text { Broccoli }\end{array} \quad \begin{array}{c}\text { Carrots } \\ \text { Curly Kale }\end{array} \quad \begin{array}{c}\text { Sweetcorn } \\ \text { Green Beans }\end{array} \quad \begin{array}{c}\text { Peas and Sweetcorn } \\ \text { Baked Beans }\end{array}\right]$

WEEK 2 4th Mar, 25th Mar, Gth May, 17th Jun, 8th Jul, 9th Sept, 30th Sept, 21st Oct

| Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: |
| Cheese and Tomato <br> Pizza with Crispy <br> Potatoes | Beef Burger <br> in a Bun with <br> Homemade Wedges | Roast Turkey with <br> Stuffing, Mashed <br> Potatoes and Gravy | Mexican Beef Wrap <br> with Salsa | Fish Fingers <br> and Chips |
| Chick Pea and <br> Roasted Vegetable <br> Flatbread with <br> Rice (v) | Veggie Burger <br> in a Bun with <br> Homemade <br> Wedges (v) | Vegan Sausages <br> with Mashed <br> Potatoes and <br> Gravy (v) | Macaroni <br> Cheese (v) | Spring Roll <br> with Chips (v) |
| Jacket Potato <br> with Baked Beans, <br> Cheese or Tuna <br> Mayo | Jacket Potato <br> with Baked Beans, <br> Cheese or Tuna <br> Mayo | Jacket Potato <br> with Baked Beans, <br> Cheese or Tuna <br> Mayo | Jacket Potato <br> with Baked Beans, <br> Cheese or Tuna <br> Mayo | Jacket Potato <br> with Baked Beans, <br> Cheese or Tuna <br> Mayo |
| Ham Sandwich | Cheese Sandwich | Tuna Sandwich | Chicken Sandwich | Turkey Sandwich |
| Carrots <br> Broccoli | Green Beans <br> Sweetcorn | Carrots <br> Cabbage | Roasted Peppers <br> Peas | Sweetcorn <br> BBQ Baked Beans |
| Black Forest | Fruit Jelly | Fruit Cheesecake | Strawberry and <br> Cream Mousse | Layered Fruit <br> Slice |

Dietary Requirements
If your child has multiple allergies or specific dietary requirements for health reasons please email allergens@classcatering.co.uk and we can discuss this direct with you.

A gluten free and a dairy free menu is available on request. Please email allergens@classcatering.co.uk detailing the name of the school your child is attending. You will then be sent the gluten or dairy free menu for that school and you need to complete the menu choice and return to allergens@classcatering.co.uk. Should no menu be returned then your child will not receive the allergy free menu and choice.

All our food is prepared in a kitchen where gluten and other allergens are present, and our menu descriptions do not include all ingredients. We have a nut free policy in all of our kitchens. If your child has a food allergy, please let us know before ordering. All allergen information is available on request from the kitchen.

## (v) Vegetarian option

Fresh seasonal salad and bread available daily
Fresh Fruit, yoghurt and fruit jelly available daily as an alternative to the dessert of the day

Coconut
Coconut is not considered a nut and does not fall into the peanut or tree nut allergy categories. We do use coconut in our kitchens.

Class Catering is at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by students and teachers, with help from our staff of experts, enhance the curriculum and help children learn. Your menu offers a choice of fresh, healthy cooked food which meets the Government food based standards and has been nutritionally analysed to create balanced, healthy meals. Your menus retain the Food for Life Catering Mark and are freshly prepared using the finest, fresh and local ingredients:

- Red Tractor, Farm Assured British Meat from local butchers
- A selection of organic ingredients including: British Beef Mince, Eggs, Milk and Potatoes
- All fish products carry the MSC logo
- No undesirable additives and hydrogenated fats
- A variety of locally sourced fruit, vegetables, and Fair Trade bananas served fresh daily
- Creative Meat Free Mondays are used each month to promote sustainable living
- Whole grains and fruits used in all baked desserts
- All sauces enriched with vegetables to help increase the daily vegetable uptake
- Limits on added salt and sugar used in cooking and baking

Food Allergies and Intolerances

If your child has been advised by their GP or Health Care Professional to follow a special diet please contact by calling 01214299390 or email allergenseclasscatering.co.uk.

All allergen information relating to this menu is available on request.

## Free School Meals

If your child does not currently have a delicious healthy school meal what a great time to start! If you are in receipt of certain benefits your child may be eligible for a free school meal.

Our Mission Statement

Deliver more than expected. Care more than expected. Quite simply we do not want to be just good we aim to deliver the best.

Class Catering Services Ltd
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www.classcatering.co.uk

SCHOOL
FOODTRUST
Eat Better Do Better

Seafood with this mark comes from an MSC certified sustainable fishery.


## FOR BODY AND BRAIN

## Spring/Summer Menu 2019

CLASS CATERING
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