

ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

Hartsbourne Silver Menu Autumn 2017

caterlink
feeding the imagination

| | | Monday | Tuesday | Wednesday | Thursday | Friday |
|---|-------------------|---|---|---|---|---|
| Week 1 4/9/17 25/9/17 16/10/17 13/10/17 4/12/17 | Main | Chicken Sausages with Mash & Gravy | Shepherd's Pie with Gravy | Roast (as advertised) with Roast Potatoes and Gravy | Chicken Tikka with Rice | MSC Salmon Fishcake with Chips |
| | Vegetarian | Quorn Sausages & Mash with Gravy | Sweet & Sour Vegetables with Noodles | Quorn Roast with Roast Potatoes and Gravy | Creamy Vegetable Pie with Mash Potato Topping | Macaroni Cheese with Garlic Slice |
| | | Cauliflower Peas | Carrots Green Beans | Savoy Cabbage Swede | Sweet corn Peppers | Baked Beans Garden Peas |
| | Dessert | Wholemeal Plum & Vanilla Crumble with Custard Yoghurt Fresh Fruit Platter | Apple & Raisin Flapjack Yoghurt Fresh Fruit Salad | Carrot and Courgette Cake & Custard Yoghurt Fresh Fruit Platter | Dutch Apple Pie & Custard Yoghurt Fresh Fruit Salad | Lemon Drizzle Cake Yoghurt Fresh Fruit Chunks |
| Week 2 11/9/17 2/10/17 30/10/17 20/11/17 11/12/17 | Main | Beef Burger with Jacket Wedges | Chicken Neapolitan Wholemeal Pasta | Roast Turkey with Roast Potatoes and Gravy | Spaghetti Beef Bolognese | MSC Fish Fingers with Chips |
| | Vegetarian | Vegetable Lasagne Jacket Wedges | Vegetable & Basil Puff Pastry Turnover with New Potatoes | Mixed Vegetable Loaf with Roast Potatoes and Gravy | Lentil & Sweet Potato Curry with Rice | Cheese & Tomato Quiche with Chips |
| | | Coleslaw Sweet corn | Broccoli Carrots | Carrots Courgettes | Roasted Mixed Vegetables | Baked Beans Garden Peas |
| | Dessert | Orange Bread & Butter Pudding with Custard Yoghurt Fresh Fruit Platter | Wholemeal Banana Loaf Yoghurt Fresh Fruit Chunks | Vanilla Shortbread with Yoghurt Fresh Fruit Salad | Eves Pudding with Custard Yoghurt Fresh Fruit Platter | Chocolate & Beetroot Brownie Yoghurt Fresh Fruit Chunks |
| Week 3 18/9/17 9/10/17 6/11/17 27/11/17 18/12/17 | Main | BBQ Chicken Pizza with Jacket Wedges | Minced Beef and Onion Pie with Mash Potatoes | Roast Chicken with Stuffing with Roast Potatoes and Gravy | Beef Lasagne | MSC Breaded or Battered Fish with Chips |
| | Vegetarian | Bean Vegetable Chilli with Rice | Vegetable Wholemeal Pasta Bake | Vegetable Wellington with Roast Potatoes and Gravy | Cheese & Tomato Quiche with New Potatoes | Cheese & Tomato Pizza with Chips |
| | | Sweet corn Mixed Peppers | Green Beans Glazed carrots | Savoy Cabbage Sweetcorn | Broccoli Tomato Salad | Garden Peas Baked Beans |
| | Dessert | Pear Sponge with Custard Yoghurt Fresh Fruit Platter | Rice Pudding with Mixed Berries Yoghurt Fresh Fruit Salad | Cheese, Apple and Biscuits Yoghurt Fresh Fruit Chunks | Apple & Raisin Strudel with Custard Yoghurt Fresh Fruit Salad | Yoghurt Fresh Fruit Platter |



Available Daily
Freshly cooked jacket potatoes with a choice of fillings (where advertised)
Bread freshly baked on site daily
Daily salad selection
Fresh fruit and yoghurt

ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

Gold Menu Autumn 2017

caterlink
feeding the imagination

| | | Monday | Tuesday | Wednesday | Thursday | Friday |
|---------------|-------------------|---|---|--|--|--|
| Week 1 | Main | Sausages with Mash & Gravy | Shepherd's Pie with Gravy (made with Organic Beef) | Roast (as advertised) with Roast Potatoes and Gravy | Chicken Tikka with Rice | MSC Salmon Fishcake with Chips |
| | Vegetarian | Quorn Sausages & Mash with Gravy | Sweet & Sour Vegetables with Noodles | Quorn Roast with Roast Potatoes and Gravy | Creamy Vegetable Pie with Mash Potato Topping | Macaroni Cheese with Garlic Slice |
| | Dessert | Cauliflower Peas Wholemeal Plum & Vanilla Crumble with Custard Yoghurt Fresh Fruit Platter | Carrots Green Beans Apple & Raisin Flapjack Yoghurt Fresh Fruit Salad | Savoy Cabbage Swede Carrot and Courgette Cake & Custard Yoghurt Fresh Fruit Platter | Sweet corn Peppers Dutch Apple Pie & Custard Yoghurt Fresh Fruit Salad | Baked Beans Garden Peas Lemon Drizzle Cake Yoghurt Fresh Fruit Chunks |
| Week 2 | Main | Beef Burger with Jacket Wedges | Chicken Neapolitan Wholemeal Pasta (with Free Range Chicken) | Roast Turkey with Roast Potatoes and Gravy | Spaghetti Beef Bolognese (made with Organic Beef) | MSC Fish Fingers with Chips |
| | Vegetarian | Vegetable Lasagne Jacket Wedges | Lentil & Basil Puff Pastry Turnover with New Potatoes | Mixed Vegetable Loaf with Roast Potatoes and Gravy | Lentil & Sweet Potato Curry with Rice | Cheese & Tomato Quiche with Chips |
| | Dessert | Coleslaw Sweet corn Orange Bread & Butter Pudding with Custard Yoghurt Fresh Fruit Platter | Broccoli Carrots Wholemeal Banana Loaf Yoghurt Fresh Fruit Chunks | Carrots Courgettes Vanilla Shortbread with Yoghurt Fresh Fruit Salad | Roasted Mixed Vegetables Eves Pudding with Custard Yoghurt Fresh Fruit Platter | Baked Beans Garden Peas Chocolate & Beetroot Brownie Yoghurt Fresh Fruit Chunks |
| Week 3 | Main | BBQ Chicken Pizza with Jacket Wedges (with Free Range Chicken) | Minced Beef and Onion Pie with Mash Potatoes | Roast Chicken with Stuffing with Roast Potatoes and Gravy | Beef Lasagne (made with Organic Beef) | MSC Breaded or Battered Fish with Chips |
| | Vegetarian | Bean Vegetable Chilli with Rice | Vegetable Wholemeal Pasta Bake | Vegetable Wellington with Roast Potatoes and Gravy | Red Pepper Frittata with New Potatoes | Cheese & Tomato Pizza with Chips |
| | Dessert | Sweet corn Mixed Peppers Pear Sponge with Custard Yoghurt Fresh Fruit Platter | Green Beans Glazed carrots Rice Pudding with Mixed Berries Yoghurt Fresh Fruit Salad | Savoy Cabbage Sweet corn Cheese, Apple and Biscuits Yoghurt Fresh Fruit Chunks | Broccoli Tomato Salad Apple & Raisin Strudel with Custard Yoghurt Fresh Fruit Salad | Garden Peas Baked Beans Yoghurt Fresh Fruit Platter |



Available Daily
Freshly cooked jacket potatoes with a choice of fillings (where advertised)
Bread freshly baked on site daily
Daily salad selection
Fresh fruit and yoghurt

Daily Menu Offer

caterlink
feeding the imagination

Each day Caterlink provide a balanced menu choice for children at your school.

They have the choice from the following each day

Main course which is either a vegetarian, meat/fish or jacket potato option

With

Carbohydrate such as potato, rice or pasta

And

Two vegetables which they can have as much as they like

In addition they also have available

Free flowing salad bar, and homemade bread which is a self serve area

Dessert is as advertised or fresh fruit or yogurt