

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 0121 429 9390 or email allergens@classcatering.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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Tel: 0121 429 9390

www.classcatering.co.uk



Seafood with this mark comes from an MSC certified sustainable fishery. MSC-C-52628



LET'S BE FOOD SMART FOR BODY AND BRAIN

Spring/Summer Menu 2018



WEEK 1 12th Mar, 23rd Apr, 14th May, 4th Jun, 25th Jun, 16th Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Beef Burger with Wedges	Chinese Chicken with Rice	Roast Chicken with Stuffing, Mashed Potatoes, and Gravy	Beef Lasagne	Breaded Fish and Chips
Veggie Goujons with Wedgers	Cheesy Pasta	Veggie Slice with Mashed Potatoes and Gravy	Vegetable Hot Pot	Veggie Burger and Chips
Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese
Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham
Peas, Onions, Tomatoes, Lettuce	Sweetcorn, Coleslaw	Carrots, Seasonal Cabbage	Green Beans, Peas	Sweetcorn, Baked Beans
Lime and Coconut Drizzle	Fruit Jelly	Shortbread Finger	Fruit Crumble with Ice Cream	Chocolate Brownie with Chocolate Sauce

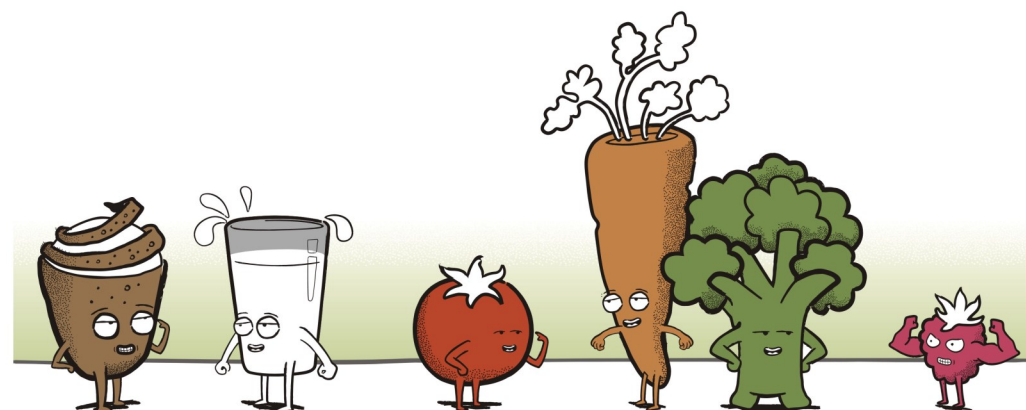
WEEK 2 26th Feb, 19th Mar, 30th Apr, 21st May, 11th Jun, 2nd Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese and Tomato Pizza with Herby Diced Potatoes	Spaghetti Bolognese	Roast Pork with Stuffing, Mashed Potatoes and Gravy	Warm Chicken Wrap with Rice	Breaded Fish with Chips
Veggie Sausages with Herby Diced Potatoes	Spring Vegetable Rice	Cheese and Potato Pie	Tomato Pasta	Cheese and Bean Slice with Chips
Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese
Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham
Peas, Coleslaw	Broccoli, Cauliflower	Carrots, Sweetcorn	Green Beans, Peas	Sweetcorn, Baked Beans
Lemon Loaf	Fruit Crumble with Custard	Pineapple Sponge	Tropical Fruit Salad and Ice Cream	Fruit Jelly

WEEK 3 5th Mar, 26th Mar, 16th Apr, 7th May, 18th Jun, 9th Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Sausage Pasta	Beef Nacho Bake and Half Jacket	Roast Turkey with Roast Potatoes and Gravy	Mild Chicken Curry with Rice	Breaded Salmon with Chips
Quiche with Crusty Bread	Chick Pea and Potato Curry with Rice	Veggie Sausages with Roast Potatoes and Gravy	Vegetable Lasagne	French Bread Pizza with Chips
Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese	Jacket Potato with Baked Beans, Tuna Mayo, or Cheese
Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham	Deli Lunch Option - Tuna, Cheese or Ham
Mixed Vegetables	Peas, Sweetcorn	Carrots, Broccoli	Green Beans, Sweetcorn	Baked Beans, Peas
Golden Oat Bar	Strawberry Mousse	Iced Carrot Cake	Fruit Crumble with Ice Cream	Chocolate Cracknel

Fresh seasonal salad and bread available daily.
Fresh fruit and yoghurt available daily as an alternative to the dessert of the day.
Allergy information available on request.



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