

Lunch Menu Spring 2018



Week One

W/C : 1/1/18, 29/1/18, 26/2/18, 26/3/18

Monday

- * Pork Sausage
- V Vegetable Sausage
- V (GF) Onion Gravy, V (GF) Mashed Potato
- Green Beans
- V (GF) Chocolate Cake



Tuesday

- V (GF) Plain Omelette with Hash Browns
- V (GF) Baked Potato with Cheese & Beans
- V (GF) Strawberry Yoghurt & Fresh Fruit

Wednesday

- (GF) Roast Chicken
- V Yorkshire Pudding
- V Vegetable topped Muffin
- V (GF) Roast Potatoes, V (GF) Gravy
- Peas & Sweetcorn
- V (GF) Orange Jelly

Thursday

- Beef Meatloaf with Tomato Sauce
- V Quorn "Meatfree" Meatloaf
- V (GF) Rice, V Garlic Bread
- Farmhouse Vegetables
- V Treacle Sponge & Custard

Friday

- * Breaded Cod Fillets
- V Bean Burgers
- V (GF) Chips, V (GF) Baked Beans
- V Vanilla Choc Chip Muffin

Week Two

W/C : 04/12/17, 8/1/18, 5/2/18, 5/3/18

Monday

- (GF) Chicken Korma
- V Chick-pea and Green Lentil Curry
- V (GF) Rice & Broccoli
- V Chapatti
- V (GF) Fromage Frais & fresh fruit

Tuesday

- V Cheese & Tomato Pasta Bake
- Salmon & Broccoli Pasta Bake
- Mixed Vegetables
- V (GF) Butterscotch Mousse



Wednesday

- (GF) Roast Chicken
- V Lentil Roast
- V (GF) Roast Potatoes, V (GF) Gravy
- V Sage & Onion Stuffing
- Peas & Sweetcorn
- V (GF) Strawberry Jelly

Thursday

- Sausage Casserole
- V (GF) Spicy Vegetable Casserole
- New potatoes & Green Beans
- V Chocolate Fudge Cake

Friday

- * Fishcake
- V Vegetable Nuggets
- V Hash Browns, V (GF) Baked beans
- V Blueberry Muffin

Also available everyday of the week:

Wholemeal Bread, Mixed Salad, Seasonal Vegetables,
Jacket Potatoes with fillings,
Fresh Fruit & Fruit Yoghurts

V = Vegetarian

(GF) = Gluten Free



Lunch Menu Spring 2018

Week Three

W/C: 11/12/17, 15/1/18, 12/2/18, 12/3/18

Monday

- * Beef Meat balls in Tomato sauce
- V Neapolitan Macaroni
- V Macaroni pasta
- Sweetcorn & Peas
- V (GF) Fresh Fruit & Peach Yoghurt

Tuesday

- V Cheese & Tomato Pizza
- Salmon & Spinach Pasta
- Green beans & Carrots
- V (GF) Genoa Cake

Wednesday

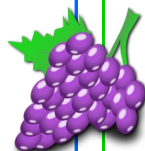
- (GF) Roast Chicken
- V Chilli Bean Casserole
- V (GF) Roast Potatoes & V (GF) Gravy
- Farmhouse Mixed Vegetables
- V (GF) Orange Jelly

Thursday

- Beef Cannelloni
- V Bean & Vegetable Lasagne
- V Garlic Bread
- Broccoli & Sweetcorn
- V Jam Sponge & Custard

Friday

- * Breaded Cod Bites
- V Vegetable Samosa
- V (GF) Chips, & V (GF) Baked Beans
- V Vanilla Chocolate chip Muffin



Week Four

W/C: 18/12/17, 22/1/18, 19/2/18, 19/3/18

Monday

- (GF) Beef Bolognaise
- V (GF) Quorn Bolognaise
- V Penne Pasta
- Peas & Carrots
- V (GF) Fromage Frais & Fresh fruit

Tuesday

- * Beef Burgers
- V Vegetable Burgers
- Sweetcorn
- Buns
- V (GF) Ketchup
- V Scotch Pancakes & Chocolate sauce



Wednesday

- (GF) Roast Chicken
- V Vegetable Crumble
- V (GF) Roast Potatoes & Farmhouse Vegetables
- V (GF) Strawberry Jelly

Thursday

- BBQ Chicken
- V (GF) Plain Omelette
- V (GF) Rice & Carrots
- V Lemon Drizzle cake

Friday

- * Breaded Haddock
- V Cheese & Onion Quiche
- V (GF) Chips & V (GF) Baked Beans
- V Chocolate Chip Muffin

Our story and our partners

Our priority is our customer!

The Child

We consider the guidelines set out by the Government and the School food plan to ensure we deliver a varied, healthy & nutritious menu.

Finally, comes our firm belief in supporting local business.

We are proud to work with Birring's Family Greengrocers in Chalfont St Peter for all our fresh fruit & vegetables. Our fresh meat is supplied by a Chiltern based butchers.

We cater for primary school children, serving schools in the local area .

We are extremely proud to have a 5* hygiene rating from Chiltern District Council and we constantly strive to improve everything we do.

We are:

St Joseph's School Catering

Chalfont St Peter

As with all food retailers our suppliers take every care to remove bones from relative products. Fish and meat products may contain bones due to the way the products are manufactured.