

SCHOOL: SCHOOL

Week 1

DATES

LUNCHTIME MENU

Menus are subject to availability



(V) = VEGETARIAN

(VE) = VEGAN

(H) = HALAL

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Vegetable Biryani	Chicken Pie Mashed Potatoes	Turkey Lasagne Crusty Bread	Roast Pork Yorkshire Pudding Mashed and Roast Potatoes	Battered Fish Chips
Margherita Pizza Baby Baked Potatoes	Cheese and Tomato Pasta	Vegetarian Sausage Mashed Potatoes	Vegetarian Grill Yorkshire Pudding Mashed and Roast Potatoes	Veggieball Sub Roll Chips
Cheese Bap	Tuna Wrap	Cheese and Coleslaw Wrap	Roast Pork Bap Vegetarian Grill Bap (please choose) Roast Potatoes	Wholemeal Tuna Sandwich
Jacket Potato Tuna Mayonnaise	Jacket Potato Chickpea and Tomato Curry	Jacket Potato Tuna and Sweetcorn Mayonnaise		Jacket Potato Baked Beans
Jam and Coconut Sponge with Custard	Plum Flapjack Apple Wedges	Fruit Jelly and Ice Cream	Apple and Cinnamon Swirls	Chocolate Sprinkle Cookies Fresh Fruit Wedges



**Red Tractor
Standards**

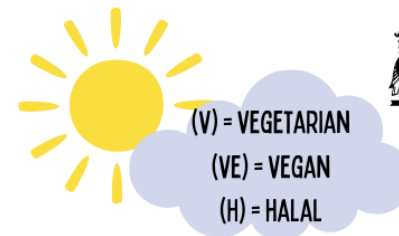


We produce our food fresh every day in kitchens where allergens are handled by our staff. While we take extreme caution to minimise the risk of cross contamination and meals are produced with the utmost care and attention, we cannot legally guarantee meals will be allergen-free even after allergen-ingredients have been removed from our recipes. Catering Leeds will not intentionally use any tree nuts, peanuts or sesame, or any product containing nuts/sesame as an ingredient within our food offer. Ingredients or items declared as "may contain nuts" are also excluded from our menus.

SCHOOL: SCHOOL
 Week 2
 DATES

LUNCHTIME MENU

Menus are subject to availability



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

BBQ Quorn Wrap Herby Diced Potatoes	Chicken Curry Rice	Beefburger in a Bun Jacket Wedges	Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes	Fish Fingers Chips
Macaroni Cheese	Flatbread Pizza Jacket Wedges	Vegetarian Burger in a Bun Tomato Pasta	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes	Cheese Omelette Chips
Wholemeal Cheese Sandwich	Tuna Bap	Tuna Mayonnaise Wrap	Roast Chicken Bap Vegetarian Sausage Bap (please choose) Roast Potatoes	Tuna Salad Wrap
Jacket Potato Coleslaw	Jacket Potato Cheese	Jacket Potato Cheese		Jacket Potato Baked Beans
Rice Pudding with Peach Puree	Strawberry Ice Cream with Rainbow Sprinkles	Rhubarb Drizzle Cake	Ginger Cookies Fresh Fruit Wedges	Chocolate Brownie Fresh Fruit Wedges



Red Tractor
Standards



Seasonal local
produce used
wherever possible



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SCHOOL: SCHOOL

Week 3

DATES

LUNCHTIME MENU

Menus are subject to availability



(V) = VEGETARIAN
(VE) = VEGAN
(H) = HALAL

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Cheesy Bean Wrap Jacket Wedges	Chicken and Sweetcorn Pizza Jacket Wedges	Pork Enchilada Rice	Toad in the Hole Mashed and Roast Potatoes	Salmon Bites Chips
Vegetarian Spaghetti Bolognese	Vegetable Lasagne Crusty Bread	Vegan Sausage Roll Jacket Wedges	Vegetarian Toad in the Hole Mashed and Roast Potatoes	Crispy Vegetable Nuggets Chips
Wholemeal Cheese Sandwich	Egg Mayonnaise Bap	Tuna Bap	Pork Sausage Bap Vegetarian Sausage Bap (please choose) Roast Potatoes	Tuna Mayonnaise Wrap
Jacket Potato Baked Beans	Jacket Potato Tuna Mayonnaise	Jacket Potato Vegetarian Chilli		Jacket Potato Cheese
Vanilla Ice Cream with Lemon Sauce	Golden Syrup Sponge with Custard	Pineapple and Orange Jelly Fresh Fruit Salad	Chocolate and Orange Sponge	Apple Pie Cookies Fresh Fruit Wedges



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