

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.

St Clement Danes Menu

Oct '18 - April '19

v2

caterlink
feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 29 October 19 November 10 December 14 January 4 February 4 March 25 March	Main	Chicken Sausages * with Mash & Gravy	Chicken and Vegetable Stir Fry with Noodles (Free Range)	Roast Chicken with Stuffing Roast Potatoes and Gravy	Chicken Tikka with Rice	MSC Salmon Fishcake/ Fishfingers with Chips and Homemade Tomato Sauce
	Vegetarian	Quorn Sausages & Mash with Gravy	Vegetable Enchiladas with Rice	Homemade Quorn Roast with Roast Potatoes and Gravy	Lentil & Sweet Potato Curry with Rice	Cheese and Potato Whirl
		Carrots Green Beans	Cauliflower Peas	Carrot Cauliflower	Sweet corn Broccoli	Baked Beans Garden Peas
	Dessert	Wholemeal Apple Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Chocolate Mandarin Sponge with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Pineapple Upside Down Cake with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Apple & Raisin Strudel with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Banana Loaf with Sliced Banana and Milk Organic Fruit Yoghurt Fresh Fruit Platter
Week 2 5 November 26 November 17 December 21 January 11 February 11 March 1 April	Main	Beef Burger with Jacket Wedges	Chicken Paella (Free Range)	Roast Turkey with Stuffing Roast Potatoes and Gravy	Spaghetti Beef Bolognese (Organic Beef)	MSC Breaded Fish with Chips, Homemade Tomato Sauce
	Vegetarian	Bean and Lentil Burger with Jacket Wedges	Sweet and Sour Quorn with Rice	Quorn Sausages with Roast Potatoes and Gravy	Soya Vegetable Bolognese	Wholemeal Cheese & Tomato Quiche with Chips
		Broccoli Sweet corn	Carrots Green Beans	Peas Roast Parsnips	Butternut Squash Cauliflower	Baked Beans Garden Peas
	Dessert	Oaty Peach Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Apple and Berry Cobbler with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Chocolate & Banana Square with Sliced Banana and Milk Organic Fruit Yoghurt Fresh Fruit Platter	Eves Pudding with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Station
Week 3 12 November 3 December 7 January 28 January 25 February 18 March	Main	Chicken Arrabiata Pasta (Free Range)	Cottage Pie with New Potatoes and Gravy (Organic Beef)	Roast Chicken with Stuffing Roast Potatoes and Gravy	Beef Lasagne with Garlic Bread	MSC Battered Fish with Chips, Homemade Tomato Sauce
	Vegetarian	Broccoli Pasta Bake	Shepherdess Pie with New Potatoes and Gravy	Vegetable Wellington with Roast Potatoes and Gravy	Vegetable Lasagne	Cheese & Tomato Pizza with Chips
		Cauliflower Carrots	Green Beans Carrots	Broccoli Sweetcorn	Carrots Green Beans	Baked Beans Garden Peas
	Dessert	Dutch Apple Pie with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Rice Pudding with Fruit Compote Organic Fruit Yoghurt Fresh Fruit Platter	Cheese and Crackers with Apple Wedges Organic Fruit Yoghurt Fresh Fruit Platter	Pear and Chocolate Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Lemon and Cucumber Cake with Cucumber Sticks or Dried Fruit and Milk Organic Fruit Yoghurt Fresh Fruit Platter



Available Daily)
Bread freshly baked on site daily
Daily salad selection
Fresh fruit and Organic Fruit Yoghurt