



Blackpool Catering Services

LUNCH TIME MENU

WEEK 1

18/04, 09/05
20/06, 11/07
12/09, 03/10



MONDAY

(v) Pasta in Tomato & Basil Sauce with Crusty Wholemeal Bread
Or
(v) Cheese & Tomato Pizza Margherita
~
Baked Beans and Sweetcorn
~
Jacket Potato with RS Baked Beans
Cheddar Cheese Sandwich
Salad and Homemade Coleslaw
~
Mandarin Orange Cheesecake



TUESDAY

Roast Chicken with Sage & Onion Stuffing and Gravy
Or
(v) Quorn Chicken Fillet with Sage & Onion Stuffing and Gravy
~
Diced Potatoes, Baton Carrots and Garden Peas
~
Jacket Potato with Cheddar Cheese Egg Mayonnaise Sandwich
Salad and Homemade Coleslaw
~
Ginger Cake



WEDNESDAY

Beef burger and Seasoned Potato Wedges
Or
(v) Veggie Hotdog with Seasoned Potato Wedges
~
RS Baked Beans & Coleslaw
~
Jacket Potato with Tuna Mayo
Roast Turkey Sandwich
Salad and Potato Wedges
~
Iced Chocolate Cake

THURSDAY

Chicken Tikka Curry & Naan Bread
Or
(v) Baked Mexican Cheese and Tomato Tortilla Wrap
~
Steamed Rice and Mixed Veg
~
Jacket Potato with Cheddar Cheese
Roast Ham Sandwich
Salad and Homemade Coleslaw
~
Mixed Fruit Jelly



FRIDAY

Crispy Battered Fish and Chips
Or
(v) Birds Eye Golden Vegetable Fingers with Chips
~
Garden Peas or Baked Beans
~
Jacket Potato with RS Baked Beans
Tuna Mayonnaise Sandwich
Salad and Chips
~
Raspberry Bun

WEEK 2

25/04, 16/05
06/06, 27/06
18/07, 19/09
10/10

MONDAY

(v) Pasta Bake in Tomato Sauce with Garlic Bread
Or
(v) Baked Bean and Cheese Enchilada
~
Mixed Vegetables
~
Jacket Potato with Cheddar Cheese
Cheddar Cheese Sandwich
Salad and Homemade Coleslaw
~
Ice-Cream Pot

TUESDAY

Roast Beef, Yorkshire Pudding, Creamy Mashed Potato and Gravy
Or
(v) Quorn Cottage Pie and Gravy
~
Diced Carrot, Swede & Cauliflower
~
Jacket Potato with RS Baked Beans
Egg Mayonnaise Sandwich
Salad and Homemade Coleslaw
~
Jam Sponge

WEDNESDAY

All Day Breakfast: Sausage, Omelette & Hash Brown
Or
(v) Cheese and Leek Pie With Crispy Diced Potato
~
RS Baked Beans
~
Jacket Potato with Tuna Mayo
Roast Ham Sandwich
Salad and Crispy Diced Potato
~
Chocolate Brownie

THURSDAY

Chicken, Cheese and Tomato Pasta with Wholemeal Bread
Or
(v) Sweet Potato and Butternut Squash Korma, Steamed Rice and Naan Bread
~
Broccoli and Garden Peas
~
Jacket Potato with Cheddar Cheese
Cheddar Cheese Sandwich
Salad and Homemade Coleslaw
~
Strawberry Shortbread Mousse



FRIDAY

Young's Crispy Battered Fillet of Salmon with Chunky Chips
Or
(v) Simply Meat-Free Burger & Chunky Chips
~
Garden Peas & Sweetcorn
~
Jacket Potato with RS Baked Beans
Tuna Mayonnaise Sandwich
Salad and Chips
~
Mini Donuts and Berry Sauce

WEEK 3

02/05, 23/05
13/06, 04/07
05/09, 26/09
17/10



MONDAY

(v) Pasta Arrabiatta with crusty garlic bread
Or
(v) Quorn and Vegetable Keema With Naan Bread and Rice
~
Broccoli & Cauliflower
~
Jacket Potato with RS Baked Beans
Cheddar Cheese Sandwich
Salad and Coleslaw
~
Iced Raspberry Ripple

TUESDAY

Roast Pork Loin with Sage & Onion Stuffing & Gravy
Or
(v) Macaroni Cheese with a Wholemeal Bread Roll
~
Creamy Mash, Cabbage and Carrots
~
Jacket Potato with Cheddar Cheese
Egg Mayonnaise Sandwich
Salad and Coleslaw
~
Vanilla Sponge & Custard

WEDNESDAY

Creamy Chicken and Ham Pie with Seasoned Potato Wedges
Or
(v) Sausage Roll and Seasoned Potato Wedges
~
Baked Beans
~
Jacket Potato with Tuna Mayo
Roast Turkey Sandwich
Salad and Wedges
~
Chocolate & Mandarin Mousse

THURSDAY

BBQ Chicken Fillet with Sweet Peppers & Steamed Rice
Or
(v) Cheese & Tomato Pizza
~
Peas & Sweetcorn
~
Jacket Potato with Cheddar Cheese
Roast Ham Sandwich
Salad and Homemade Coleslaw
~
Fruit Muffin



FRIDAY

Crispy Battered Fish and Chips
Or
(v) Quorn Chicken Nuggets and Chips
~
Peas or Baked Beans
~
Jacket Potato with RS Baked Beans
Tuna Mayonnaise Sandwich
Salad and Chips
~
Golden Oat and Cherry Cookie

AVAILABLE DAILY: wholegrain bread basket, yoghurts, a freshly prepared selection of fruit and fresh water - All our menus are compliant with the School Food Standards—we source as much of our produce locally and where possible we source farm assured meats, MSC fish and free range eggs. Lo-Salt is always used as well as low fat milk and yoghurts —we have reduced sugar by 10% in all our recipes. If you require advice regarding allergens, please contact the Unit Catering Manager