

SCHOOL: Transport Kitchen – All Schools

LUNCHTIME MENU

Week 1 W/C 03/11/25, 24/11/25,
15/12/25, 05/01/26, 16/01/26

Menus are subject to availability



(V) = VEGETARIAN
(VE) = VEGAN



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Margherita Pizza (V)(H) Baby Baked Potatoes Fresh Salad	Chicken Pie with Puff Pastry Crust Mashed Potatoes Broccoli, Carrots and Gravy	Beef Chilli Con Carne with baked Nachos and Rice, Peas and Carrots	Roast Gammon Ham Yorkshire Pudding Mashed and Roast Potatoes Roasted Winter Vegetables and Gravy	Battered Fish Chips and Baked Beans
Homemade Vegetarian Curry (VE) (H) Steamed Rice Cauliflower and Peas	Creamy Cajun Pasta Bake (V)(H) Fresh Salad	Vegetarian Sausage (VE)(H) Mashed Potato, Peas, Carrots and Gravy	Vegetarian Savoury Grill (VE)(H) Yorkshire Pudding Mashed and Roast Potatoes Roasted Winter Vegetables and Gravy	All Day Vegetarian Breakfast Hash Brown and Baked Beans (V)(H)
Cheddar Cheese Bap (V)(H) Baby Baked Potatoes PYO salad bar	Tuna Mayonnaise (H) Homemade Jacket Wedges PYO salad bar	Cheddar Cheese and Coleslaw Wrap (V)(H) Baby Baked Potatoes PYO salad bar	Hot Roast Gammon or Vegetarian Sausage Bap (VE)(H) Roast Potatoes PYO salad bar	Tuna Mayonnaise Wrap Hash Brown (H) PYO salad bar
Jacket Potato Homemade Vegetarian Curry (VE)(H)	Jacket Potato Cheddar Cheese (V)(H)	Jacket Potato Tuna Crunch (H)		Jacket Potato Baked Beans (V)(H)
Home baked Shortbread Melon Slices	Jam and Coconut Sponge Creamy Custard	Flaky Apple and Cinnamon Swirls	Jelly and Ice Cream	Freshly Baked Chocolate Sprinkle Cookies Fresh Fruit Wedges

Yoghurt and Fresh Fruit available daily



Red Tractor
Standards



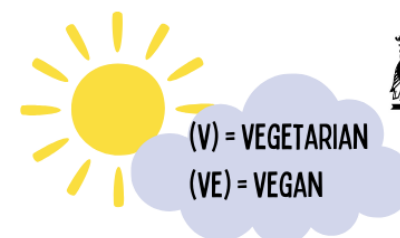
Seasonal local
produce used
wherever possible



START: 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: Transport Kitchen – All Schools

LUNCHTIME MENU



Week 2 W/C 10/11/25, 01/12/25,
12/01/26, 02/02/26

Menus are subject to availability

MONDAY

TUESDAY

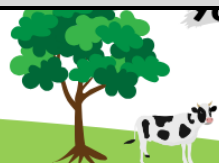
WEDNESDAY

THURSDAY

FRIDAY

Margherita Flatbread Pizza Homemade (V)(H) Jacket Wedges Peas and Sweetcorn	Homemade Chicken Curry with Rice, Cauliflower and Broccoli	Cheeseburger Homemade Jacket Wedges Fresh Salad	Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes, Cabbage, mashed Swede/Carrot and Gravy	Crunchy Salmon Bites Or Fish Fingers (H) Chips and Tomato Ketchup Sweetcorn and Green Beans
Vegetarian Chilli with baked Nachos and Rice (VE)(H), Peas and Sweetcorn	Cheddar Cheese Omelette (V)(H) Herby Diced Potatoes Fresh Salad	Vegetarian Cheeseburger (V)(H) Homemade Jacket Wedges Fresh Salad	Vegetarian Sausage (VE)(H) Yorkshire Pudding Mashed and Roast Potatoes, Cabbage, mashed Swede/Carrot and Gravy	Macaroni Cheese (V)(H) with Garlic Bread Green Beans and Sweetcorn
Egg Mayonnaise Bap (V)(H) Homemade Jacket Wedges PYO salad bar	Roast Ham Bap Herby Diced Potatoes PYO salad bar	Cheddar Cheese Bap (V)(H) Homemade Jacket Wedges Carrot and Cucumber Sticks Mayo Dip	Hot Roast Chicken Bap or Vegetarian Sausage Bap (VE)(H) Roast Potatoes PYO salad bar	Tuna Mayonnaise Salad Wrap (H) Chips PYO salad bar
Jacket Potato Vegetarian Chilli (VE)(H)	Jacket Potato Chicken Curry	Jacket Potato Tuna Mayonnaise (H)		Jacket Potato Baked Beans and Cheddar Cheese (V)(H)
Freshly baked Ginger Cookies Fresh Fruit Wedges	Fruity Drizzle Cake Creamy Custard	Seasonal Plum Flapjack	Strawberry Ice Cream topped with Sprinkles	Chocolate Brownie and Fresh Fruit Wedges

Vegetarian and Fresh Fruit available daily



Red Tractor
Standards



produce used
wherever possible



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SCHOOL: Transport Kitchen – All Schools...

Week 3

W/C 17/11/25, 08/12/25,
19/01/26, 09/02/26

LUNCHTIME MENU

Menus are subject to availability



(V) = VEGETARIAN
(VE) = VEGAN



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Cheesy Bean filled Tortilla Wrap (V)(H) Homemade Jacket Wedges Carrots and Peas	Homemade classic Lasagne with Crusty Bread, Broccoli and Sweetcorn	Chicken Power Up Pasta Bowl in a Tomato Sauce with Cauliflower and Green Beans	Classic Toad in the Hole Mashed and Roast Potatoes Carrots, Sweetcorn and Gravy	Fish Fingers (H) Chips Peas Tomato Ketchup
Spaghetti topped with a Vegetarian Bolognese sauce (VE)(H) Peas and Carrots	Margherita Pizza (V)(H) Baby Baked Potatoes Broccoli and Sweetcorn	Flaky baked Vegan Sausage Roll (VE)(H) Herby Diced Potatoes Cauliflower and Green Beans	Vegetarian Toad in the Hole (V)(H) Mashed and Roast Potatoes Carrots, Sweetcorn and Gravy	Crispy Vegetable Nuggets (VE)(H) Chips Peas Tomato Ketchup
Cheddar Cheese Bap(V)(H) Homemade Jacket Wedges PYO salad bar	Egg Mayonnaise Bap (V)(H) Baby Baked Potatoes Carrot and Cucumber Sticks Mayo Dip	Tuna Mayonnaise Wrap (H) Herby Diced Potatoes PYO salad bar	Hot Pork Sausage or Vegetarian Sausage Bap (VE)(H) Roast Potatoes PYO salad bar	Tuna Mayonnaise Salad Wrap (H) Chips PYO salad bar
Jacket Potato Baked Beans (V)(H)	Tuna Mayonnaise (H)	Cheddar Cheese (V)(H)		Cheddar Cheese (V)(H)
Vanilla Ice Cream topped with homemade Lemon Sauce	Golden Syrup Sponge with Creamy Custard	Pineapple and Raspberry Jelly with Fresh Fruit Salad	Chocolate and Lime Cake	Freshly Baked Apple Pie Cookies with Fresh Fruit Wedges



Yoghurt and fresh fruit available daily

Red Tractor
Standards



Seasonal local
produce used
wherever possible



WE PRODUCE OUR FOOD, FRESH EVERY DAY IN KITCHENS WHERE ALLERGENS ARE HANDLES 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.