



Blackpool Catering Services

# LUNCH TIME MENU

## WEEK 1

01/11, 22/11  
13/12, 10/01  
31/01, 28/02  
21/03, 11/04

### MONDAY

Macaroni & Meatballs in a Tomato Sauce with Cheese & Crusty Wholemeal Bread

or  
Italian Style Quorn Fillet topped with Pizza Sauce, Cheese & Herbs & served with Pasta

~  
Fresh Broccoli, Garden Peas

~  
Jacket Potato with Cheddar Cheese Cheddar Cheese Sandwich

~  
Chocolate & Mandarin Mousse



### TUESDAY

Roast Pork with Sage & Onion Stuffing and Gravy

or  
Sweet Potato and Butternut Squash Curry with Rice and Naan Bread

~  
Sliced Cabbage, Mashed Potato and Fresh Carrots

~  
Jacket Potato with RS Baked Beans Roast Turkey Sandwich

~  
Cook's - Fruit Crumble and Custard



### WEDNESDAY

Brunch for Lunch  
Sausage, Hash Brown, Omelette with Brown Bread and Butter  
or  
(v) Sausage, Golden Vegetable Bake with Hash Brown

~  
RS Baked Beans

~  
Jacket Potato with Tuna Mayo FR Egg Mayonnaise Sandwich

~  
Frozen Raspberry Ripple Mousse

### THURSDAY

Chicken Fillet with BBQ Sauce, Ham and Melted Cheese with Pasta

or  
Tomato, Cheese & Herb Meatballs with Pasta & Crusty Bread

~  
Green Beans & Fresh Diced Carrots

~  
Jacket Potato with Cheddar Cheese Roast Ham Sandwich

~  
Chocolate and Vanilla Sponge with Custard



### FRIDAY

Seaside Salmon in a Crispy Batter with Chips

or  
Crispy Golden Vegetarian Nuggets with Chips

~  
Garden Peas & Sweetcorn

~  
Jacket Potato with RS Baked Beans Tuna Mayonnaise Sandwich

~  
Mini Doughnuts with Fruit Sauce



## WEEK 2

08/11, 29/11  
20/12, 17/01  
07/02, 07/03  
28/03

### MONDAY

Creamy Quorn Tikka Masala with Naan Bread

or  
Baked Meatballs in Tomato Sauce topped with Cheese

or  
Broccoli & Cauliflower Florets Savoury Vegetable Rice

~  
Jacket Potato with Cheddar Cheese Cheddar Cheese Sandwich

~  
Strawberry Mousse



### TUESDAY

Roast Beef with Yorkshire Pudding and Gravy

or  
Tomato and Basil Pasta with Crusty Wholemeal Bread

~  
Mashed Potato Diced Carrot, Swede & Green Beans

~  
Jacket Potato with RS Baked Beans Roast Turkey Sandwich

~  
Chocolate Sponge & Custard



### WEDNESDAY

Golden Chicken Fillet Burger in a Bun with Mayo and Lettuce

or  
(V) Sausage Roll

~  
Fries & RS Baked Beans

~  
Jacket Potato with Tuna & Sweetcorn Mayonnaise FR Egg Mayonnaise Sandwich

~  
Raspberry Bun

### THURSDAY

Cook's Homemade Ham & Cheese Pizza with Homemade Garlic & Herb Bread

or  
Sweet Chilli Quorn & Cheese Wrap

~  
Herby Jacket Wedges & Homemade Coleslaw

~  
Jacket Potato with Cheddar Cheese Roast Ham Sandwich

~  
Ice Cream



### FRIDAY

Young's Crispy Battered Fillet of Fish with Chunky Chips

or  
Golden Veggie Fingers & Chunky Chips

~  
Garden Peas & Sweetcorn

~  
Jacket Potato with RS Baked Beans Tuna & Sweetcorn Mayo Sandwich

~  
Fruit Jelly



## WEEK 3

15/11, 06/12  
03/01, 24/01  
21/02, 14/03  
04/04

### MONDAY

Pasta Bolognese with Crusty Baked Bread and Butter

or  
Baked Cheese and Pepper Tortilla Wrap served with Vegetable Rice

~  
Fresh Broccoli & Sweetcorn

~  
Jacket Potato with Tuna & Sweetcorn Mayonnaise Cheddar Cheese Sandwich

~  
Arctic Roll with Fruit Sauce



### TUESDAY

Roast Chicken Fillet with Sage & Onion Stuffing & Chicken Gravy

or  
Roast Quorn Fillet with Stuffing & Gravy

~  
Fresh Carrots, Cauliflower and New Potatoes

~  
Jacket Potato with Cheddar Cheese Roast Turkey Sandwich

~  
Ginger Sponge with Custard



### WEDNESDAY

All American Cheeseburger in a Bun

or  
(V) Hot-Dog

~  
Spiced Potato Wedges & Baked Beans

~  
Jacket Potato with RS Baked Beans FR Egg Mayonnaise Sandwich

~  
Frosted Shortbread Biscuit

### THURSDAY

Cook's Lasagne with Crusty Bread

or  
Cook's Margherita Pizza Homemade Garlic & Herb Bread

~  
Fresh Broccoli & Garden Peas

~  
Jacket Potato with Cheddar Cheese Ham and Cheese Sandwich

~  
Blueberry Muffin



### FRIDAY

Fish Finger Barmcake with Chips

or  
Crisp and Golden Vegetarian Nuggets with Chips

~  
Baked Beans & Sweetcorn

~  
Jacket Potato with RS Baked Beans Tuna & Sweetcorn Mayo Sandwich

~  
Ice Cream

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