



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

Arctic Roll with Fruit Sauce



### 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

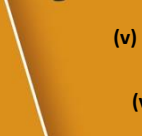
### MONDAY

(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