



WEEK 1

W/C: MONDAY 3RD NOV, 24TH NOV, 15TH DEC, 19TH JAN, 9TH FEB, 9TH MARCH, 30TH MARCH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
CHOICE 1 - H. V Macaroni cheese with garlic bread and veg Allergens: Glu, Wh, Mu, Mi m/c Se	CHOICE 1 - H Potato topped chicken pie served with veg Allergens: Glu wh Ce Mi m/c Bar	CHOICE 1- H Sausage and mashed potato served with veg and gravy Allergens: Glu Wh	CHOICE 1 - H Roast chicken served with roast potatoes, Yorkshire pudding veg and gravy Allergens: Glu Wh E Mi	CHOICE 1 · W Youngs fish fingers served with fresh chips or wholemeal pasta and veg Allergens: Glu Wh F			
CHOICE 2 - H. W. V. VE Vegan chilli with rice and veg Allergens: So	CHOICE 2 · H. V Broccoli and potato bake served with veg Allergens: Glu Wh Ml	Vegan meatballs in a tomato sauce with pasta and veg Allergens: Glu Wh So	CHOICE 2 - H. V. VE Homemade bean cottage pie served with roast potatoes and veg	CHOICE 2 - H. V. W Cheese and tomato quiche with fresh chips or wholemeal pasta and veg Allergens: Glu Wh E Mi			
SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E) HOT PANINI: CHOOSE FROM CHEESE & TOMATO OR HAM & TOMATO SERVED WITH TORTILLA CHIPS AND VEG (For the full allergy information, please refer to our webpage or check with your school)							
DESSERT - H. V Pear flapjack Allergens:	DESSERT - H. V Chocolate shortbread	DESSERT - H. V. VE Fruit platter	DESSERT - H, V, VE Custard biscuit and fruit slices	DESSERT - H, V Apple crumble and custard			
Glu, O	Allergens: Glu Wh Mi m/c Bar	•	Allergens: Glu Wh	Allergens: Glu Wh O Mi m/c Bar			

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

Fresh fruit, local Westcountry yaghurt available daily. Fresh drinking water is available throughout the lunch time period All media served with seasonal vagetables. Chicken alternatives to beef and park upon request. One medit free day. If a HOME-MADE IN THE KITCHEN W = WHOLE WHEAT INGREDIENTS, VE = VEGAN DISH. V = VEGETARIAN.

Allergen Key, Gluten (Glu), Barley (Bar), Wheat (Wh), Cate (C), Rye (R), Soya, (So), Sulphites (Su), Seame (Se), Péanuts (P), Mustard (Mu), Mollusca (Mo), Mill (M), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Contain





WEEK 2

W/C: MONDAY 10TH NOV, 1ST DEC, 5TH JAN, 26TH JAN, 23RD FEB, 16TH MARCH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
CHOICE 1 - H Crispy chicken served with seasoned wedges and veg Allergens: Glu wh Bar E m/c So Mi	CHOICE 1 - H. W Creamy chicken and tomato pasta bake served with veg Allergens: Glu Wh MI	CHOICE 1 - H, W, V Cheese and tomato pizza served with potato wedges and veg Allergens: Glu, Wh, So, Mi	CHOICE 1 · H Roast gammon with roast potatoes, Yorkshire pudding, veg and gravy Allergens: Glu Wh E Mi	CHOICE 1 - W Salmon bites served with fresh chips or wholewheat pasta and veg Allergens: Glu, Wh, F		
CHOICE 2 - H. V Homemade vegetable moussaka served with veg Allergens: Glu Wh Mi Ce Mu So	CHOICE 2 · H, W, V, VE Vegetable curry and rice served with veg	CHOICE 3 - H. V. VE Mexican vegan cheese and bean quesadilla served with wedges and veg Allergens: Glu Wh O	CHOICE 2 · H. V. VE Vegetarian sausage with vegetable casserole and roast potatoes Allergens: Glu Wh Ce m/c Bar	CHOICE 2 - H, W, V Cheese wheels with fresh chips or wholewheat pasta and veg Allergens: Glu wh Mi Mu		
SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E) HOT PANINI: CHOOSE FROM CHEESE & TOMATO OR HAM & TOMATO SERVED WITH TORTILLA CHIPS AND VEG						

(For the full allergy information, please refer to our webpage or check with your school)

DESSERT - H, V, W

Blueberry cake Allergens: Glu Wh E Bar

DESSERT - H, V, VE

Cornish fairings biscuit with fruit

Allergens: Glu Wh

DESSERT - H, V, VE

Fruit platter

DESSERT - H, V, W

Banana cookies Allergens: Glu Wh E

Vanilla and chocolate marble cake with custard

Allergens: Glu Wh E Mi m/c Bar

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

Fresh fruit, local Westcountry yoghurt available daily. Fresh drinking water is available throughout the lunch time period. All meals served with seasonal vegatables. Chicken alternatives to beef and pot upon request. One meat free day, H = HOME-HADE IN THE INTERNATION — WHOLE WHEAT INGREDIENTS, VE = VEGAN INST V = VEGATARIA V.

t Key, Gluten (Glu), Barley (Bar), Wheat (Wh), Cats (O), Rye (R), Soya, (So), Sulphites (Su), Sesame (Se), Peanuts (P), Mustard (Mu), Molluscs (Mo), Milk (M), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Contain











WEEK 3

DATES: W/C: MONDAY 17TH NOV, 8TH DEC, 12TH JAN, 2ND FEB, 2ND MARCH, 23RD MARCH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY				
CHOICE 1 · H. W Sticky BBQ meatballs served with pasta and veg Allergens: Glu Wh	CHOICE 1 - H Cheese and tomato French bread pizza served with wedges and veg Allergens: Glu W Mi m/c So	All day breakfast choose from: meat or plant based served with a hash brown, beans and veg	CHOICE 1 · H Roast chicken served with roast potatoes Yorkshire pudding, veg and gravy Allergens: Glu Wh E Mi	CHOICE 1 - W Battered fish fillet with fresh chips or wholemeal pasta and veg Allergens: Glu Wh F				
CHOICE 2 - H. W. V Cheesy courgette sausage with mash, veg and gravy Allergens: Glu Wh E MI	CHOICE 2 · H. V Vegetable lasagne served with garlic bread and veg Allergens: Glu Wh Mu Mi m/c E, Bar SELECTION OF LACKET POTATOES AS	Meat option - H Allergens: Glu Wh E MI Plant based option - V, VE Allergens: Glu Wh RE AVAILABLE EACH DAY: BEANS / CR	CHOICE 2 - H. V. VE Katsu vegetable curry bake with roast potatoes and veg Allergens: Glu Wh GESSE (MI)/TUNA MAYONNAISE (FE)	CHOICE 2 - W. V. VE Quorn dippers served with fresh chips or wholemeal pasta and veg Allergens: Glu Wh				
(For the full allergy information, please refer to our webpage or check with your school)								

DESSERT - H, W, V, VE

Date crispy crunch

Allergens:

Glu Wh Bar m/c Mi So

DESSERT - H. W. V

Toffee and apple cake

Allergens: Glu Wh E DESSERT - H, V, VE

Fruit platter

DESSERT - H, V

Orange butter biscuits

Allergens: Glu, Wh E DESSERT - H, W, V

Steamed jam sponge and custard

Allergens: Glu Wh E Mi

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ED'S SPECIAL EVENTS

NOVEMBER

MEALS WEEK

Monday 10th - Friday 14th

While the menu remains the same this week, we're taking this opportunity to highlight the importance of school meals and the vital role they play in supporting children's health, wellbeing, and learning every day.

LACA's theme days celebrate the five key pillars of school meals: environment, community, nutrition, social connections, and cooking together.

DECEMBER

CHRISTMAS LUNCH

Various dates

Roast turkey Glu Wh or Quorn fillet Glu Bar Wh roast potatoes, trimmings and gravy

Christmas custard
biscuits GIU Wh
rudolf muffins GIU WH MI ESU MYCSO
Krispmas pudding GIU Bar MI SU

JANUARY

INTERNATIONAL LEGO DAY

Wednesday 28th January

Lego pepperoni pizza

Crispy crunch brick bites

FEBRUARY

PANCAKE DAY

Friday 13th February

Change of dessert: A selection of sweet pancakes

MARCH

GREAT BRITISH PIE WEEK

Tuesday 3rd March

Beef and vegetable pie Glu Wh

Creamy vegetable and bean pie GIU WIT MI SO both with broccoli and green beans

Cherry flapjack







Universal Infant Free School Meals (UIFSM):

All Reception, Year 1, and Year 2 children can enjoy a free school meal daily, regardless of household income.

We encourage everyone to take up this free offer!

Free School Meals (FSM):

If you think your child (any age) may be eligible, visit the CATERed website and follow the link to Free School Meals or call 01752 307410 for details. FSM eligibility also provides schools with extra funding through the Pupil Premium.

We encourage everyone who's eligible to take up this free offer!

Ed's Super Fantastic two-course meal costs £3.00

Need a full allergen breakdown? Email catering@catered.org.uk with your child's school name so we can provide specific menu details.

All school lunches meet the Mandatory School Food Standards, details can be found by following the link from our pages or by visiting http://www.schoolfoodplan.com/actions/school-food-standards/

We value your feedback! If you have questions, comments, or recipe ideas, call us at 01752 977166 or email catering@catered.org.uk.

At CATERed, we take pride in cooking the majority of our meals from scratch every day! We have created a high-quality lunchtime menu using fresh, local and seasonal ingredients. These delicious, healthy and affordable ingredients support local farmers, growers and producers and reduces our eco-footprint.





















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