

**ALLERGY INFORMATION:** If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

## Summer Silver Menu 2018

**caterlink**  
feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b>  16/04/2018 07/05/2018 04/06/2018 25/06/2018 16/07/2018	<b>Main</b>	Pork Sausages with Mashed Potatoes and Gravy	Spaghetti Bolognese served with Garlic Slice	Roast Turkey with Roast New Potatoes & Gravy	Mediterranean Chicken Served in a Tomato Sauce with Rice	Salmon Fish Finger / Fish Fingers, Chips and Tomato Sauce
	<b>Vegetarian</b>	Vegetable Wholemeal Pasta Medley	Summer Risotto served with Garlic Slice	Quorn Roast with Roast New Potatoes & Gravy	Vegetable and Apricot Tagine with Lemon & Mint Couscous and Wholemeal Flatbread	Cheese, Onion and Spinach Quiche with Chips
	<b>Side</b>	Carrots Garden Peas	Sweet Corn Broccoli	Fresh Mixed Seasonal Vegetables	Sweet Corn Green Beans	Baked Beans Garden Peas
	<b>Dessert</b>	Wholemeal Peach Crumble with Custard Yoghurt Fresh Fruit Platter	Chocolate and Beetroot Brownie Yoghurt Fresh Fruit Salad	Sliced Cheese, Apple and Biscuits Yoghurt Fresh Fruit Platter	Apple Pie with Custard Yoghurt Fresh Fruit Salad	Feathered Iced Sponge Yoghurt Fresh Fruit Salad
<b>Week 2</b>  23/04/2018 14/05/2018 11/06/2018 02/07/2018 23/07/2018	<b>Main</b>	Chicken Neapolitan Pasta With Spinach	Beef and Bean Fajitas with Baked Jacket Wedges	Roast Pork & Apple Sauce with Roast Potatoes & Gravy	Barbeque Chicken with Rice	Breaded Fish, Chips and Tomato Sauce
	<b>Vegetarian</b>	Vegetable Jollof Rice with Quorn & Mixed Beans	Vegetable (Soya) Chilli, Rice and Wholemeal Flatbread	Lentil and Basil Puff Pastry Turnover with Roast Potatoes	Macaroni Cheese with Tomato Topping	Spicy Bean Burger with Chips
	<b>Side</b>	Mixed Green Salad Sweet Corn	Green Beans Coleslaw	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Baked Beans Garden Peas
	<b>Dessert</b>	Berry and Apple Cobbler & Cream Yoghurt Fresh Fruit Salad	Lemon Drizzle Cake Yoghurt Fresh Fruit Platter	Oaty Cookie Yoghurt Fresh Fruit Salad	Carrot and Sultana Cake Yoghurt Fresh Fruit Platter	Banana and Chocolate Muffin Fruit Yoghurt Fresh Fruit Salad
<b>Week 3</b>  30/04/2018 21/05/2018 18/06/2018 09/07/2018	<b>Main</b>	Cajun Chicken with Rice	Meaty Beef Pizza with Baby New Potatoes	Roast Chicken & Stuffing with Roast Potatoes & Gravy	Beef Lasagne Served with Herby Bread	Fish in Batter, Chips and Tomato Sauce
	<b>Vegetarian</b>	Lentil and Sweet Potato Curry with Rice	Spanish Omelette with Baby New Potatoes	Creamy Vegetable Wholemeal Pie with Roast Potatoes & Gravy	Wholemeal Vegetable Pasta Bake	Cheese and Tomato French Bread Pizza with Chips
	<b>Side</b>	Sweet Corn Green Beans	Mixed Salad Coleslaw	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Garden Peas Baked Beans
	<b>Dessert</b>	Apple Crumble with Custard Yoghurt Fresh Fruit Salad	Chocolate Mandarin Sponge with Chocolate Sauce Fruit Yoghurt Fresh Fruit Platter	Apple Flapjack Yoghurt Fresh Fruit Salad	Pineapple Upside Down Cake Yoghurt Fresh Fruit Platter	Vanilla Shortbread Yoghurt Fresh Fruit Salad



Available Daily  
Freshly cooked jacket potatoes with a choice of fillings (where advertised)  
Bread freshly baked on site daily  
Daily salad selection & fresh fruit and yoghurt

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## Summer Silver NCGI Menu 2018

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feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b>  16/04/2018 07/05/2018 04/06/2018 25/06/2018 16/07/2018	<b>Main</b>	NGCI Pork Sausages with Mashed Potatoes and With NGCI Gravy	Beef Bolognese With NGCI pasta	Roast Turkey with Roast New Potatoes & NGCI Gravy	Mediterranean Chicken Served in a Tomato Sauce with Rice	NGCI MSC Bubble Fish, Chips and Tomato Sauce
	<b>Vegetarian</b>	NGCI Vegetable Wholemeal Pasta Bake	Summer Risotto	Quorn Roast with Roast New Potatoes & NGCI Gravy	Vegetable and Apricot Tagine with Rice	NGCI Recipe Cheese, Red Onion Quiche with Chips
	<b>Side</b>	Carrots Garden Peas	Sweet Corn Broccoli	Fresh Mixed Seasonal Vegetables	Sweet Corn Green Beans	Baked Beans Garden Peas
	<b>Dessert</b>	NGCI Recipe Wholemeal Peach Crumble with Custard Yoghurt Fresh Fruit Platter	NGCI Recipe Chocolate and Beetroot Brownie Yoghurt Fresh Fruit Salad	Sliced Cheese with Apple Yoghurt Fresh Fruit Platter	NGCI Recipe Apple Crumble with Custard Yoghurt Fresh Fruit Salad	NGCI Recipe Iced Sponge Yoghurt Fresh Fruit Salad
	<b>Week 2</b>	<b>Main</b>	NGCI Recipe Chicken Neapolitan Pasta With Spinach	NGCI Recipe Beef stack Filling with Baked Jacket Wedges	Roast Pork & Apple Sauce with Roast Potatoes NGCI Gravy	Chicken with Rice
23/04/2018	<b>Vegetarian</b>	Vegetable Jollof Rice with Quorn and Mixed Beans	Vegetable Bolognese With Rice		NGCI Recipe Macaroni Cheese	NGCI Recipe Lentil Bean & Burger ( No Bun ) with Chips
14/05/2018	<b>Side</b>	Mixed Green Salad Sweetcorn	Green Beans Coleslaw	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Baked Beans Garden Peas
11/06/2018	<b>Dessert</b>	NGCI Recipe Berry and Apple Cobbler & Cream Yoghurt Fresh Fruit Salad	NGCI Recipe Lemon Drizzle Cake Yoghurt Fresh Fruit Platter	Yoghurt Fresh Fruit Salad	NGCI Recipe Plain Cake Yoghurt Fresh Fruit Platter	NGCI Recipe Banana Loaf Fruit Yoghurt Fresh Fruit Salad
02/07/2018						
23/07/2018						
<b>Week 3</b>  30/04/2018 21/05/2018 18/06/2018 09/07/2018	<b>Main</b>	Cajun Chicken with Rice	NGCI Recipe Cheese & Tomato Pizza with Baby New Potatoes	Roast Chicken with Roast Potatoes & NGCI Gravy	NGCI Recipe Macaroni Patisio	NGCI M & C Bubble Fish Chips and Tomato Sauce
	<b>Vegetarian</b>	Lentil and Sweet Potato Curry with Rice	Spanish Omelette with Baby New Potatoes	NGCI Recipe Creamy Vegetable Mash Potato Pie with Roast Potatoes & Gravy	NGCI Recipe Wholemeal Vegetable Pasta Bake	NGCI Recipe Cheese and Tomato Pizza with Chips
	<b>Side</b>	Sweet Corn Green Beans	Mixed Salad Coleslaw	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Garden Peas Baked Beans
	<b>Dessert</b>	NGCI Recipe Apple Crumble with Custard Yoghurt Fresh Fruit Salad	NGCI Recipe Chocolate Mandarin Brownie with Chocolate Sauce Fruit Yoghurt Fresh Fruit Platter	NGCI Recipe Plain Sponge Yoghurt Fresh Fruit Salad	NGCI Recipe Pineapple Upside Down Cake Yoghurt Fresh Fruit Platter	Yoghurt Fresh Fruit Salad

Available Daily



Freshly cooked jacket potatoes with a choice of fillings (where advertised)  
Daily salad selection & fresh fruit and yoghurt

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## Summer Silver Menu 2018 Dairy Free

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feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b>  16/04/2018 07/05/2018 04/06/2018 25/06/2018 16/07/2018	<b>Main</b>	Pork Sausages with Mashed Potatoes	Spaghetti Bolognese served with Garlic Slice	Roast Turkey with Roast New Potatoes	Mediterranean Chicken Served in a Tomato Sauce with Rice	Salmon Fish Finger/Fish Fingers, Chips and Tomato Sauce
	<b>Vegetarian</b>	Vegetable Wholemeal Pasta Medley <b>No Cheese Recipe</b>			Vegetable and Apricot Tagine with Lemon & Mint Couscous	
	<b>Side</b>	Carrots Garden Peas	Sweet Corn Broccoli	Fresh Mixed Seasonal Vegetables	Sweet Corn Green Beans	Baked Beans Garden Peas
	<b>Dessert</b>	Wholemeal Peach Crumble Fresh Fruit Platter	Chocolate and Beetroot Brownie Fresh Fruit Salad	Fresh Fruit Platter	Apple Pie Fresh Fruit Salad	Feathered Iced Sponge Fresh Fruit Salad
<b>Week 2</b>  23/04/2018 14/05/2018 11/06/2018 02/07/2018 23/07/2018	<b>Main</b>	Chicken Neapolitan Pasta With Spinach <b>No Cheese</b>	Beef and Bean Fajitas with Baked Jacket Wedges	Roast Pork & Apple Sauce with Roast Potatoes	Barbeque Chicken with Rice	Breaded Fish, Chips and Tomato Sauce
	<b>Vegetarian</b>	Vegetable Jollof Rice with Quorn & Mixed Beans	Vegetable (Soya) Chilli, Rice and Wholemeal Flatbread	Lentil & Basil Puff Pastry Turnover with Roast Potatoes		Spicy Bean Burger with Chips
	<b>Side</b>	Mixed Green Salad Sweet Corn	Green Beans	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Baked Beans Garden Peas
	<b>Dessert</b>	Berry and Apple Cobbler Fresh Fruit Salad	Lemon Drizzle Cake Fresh Fruit Platter	Oaty Cookie Fresh Fruit Salad	Carrot and Sultana Cake Fresh Fruit Platter	Banana and Chocolate Muffin Fresh Fruit Salad
<b>Week 3</b>  30/04/2018 21/05/2018 18/06/2018 09/07/2018	<b>Main</b>	Cajun Chicken with Rice	Meaty Beef Pizza with Baby New Potatoes <b>No Cheese</b>	Roast Chicken & Stuffing with Roast Potatoes	Beef Lasagne Served with Herby Bread	Fish in Batter, Chips and Tomato Sauce
	<b>Vegetarian</b>	Lentil and Sweet Potato Curry with Rice			Wholemeal Vegetable Pasta Bake <b>No Cheese</b>	
	<b>Side</b>	Sweet Corn Green Beans	Mixed Salad	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Garden Peas Baked Beans
	<b>Dessert</b>	Apple Crumble Fresh Fruit Salad	Chocolate Mandarin Sponge Fresh Fruit Platter	Apple Flapjack Fresh Fruit Salad	Pineapple Upside Down Cake Fresh Fruit Platter	Vanilla Shortbread Fresh Fruit Salad



Available Daily  
Freshly cooked jacket potatoes with a choice of fillings  
(where advertised)  
Daily salad selection & fresh fruit



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Summer Silver  
Menu 2018  
Egg Free

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		Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b>  16/04/2018 07/05/2018 04/06/2018 25/06/2018 16/07/2018	<b>Main</b>	Pork Sausages with Mashed Potatoes	Spaghetti Bolognese served with Garlic Slice	Roast Turkey with Roast New Potatoes	Mediterranean Chicken Served in a Tomato Sauce with Rice	Salmon Fish Finger / Fish Fingers, Chips and Tomato Sauce
	<b>Vegetarian</b>	Vegetable wholemeal Pasta Medley	Summer Risotto served with Garlic Slice		Vegetable and Apricot Tagine with Lemon & Mint Couscous	
	<b>Side</b>	Carrots Garden Peas	Sweet Corn Broccoli	Fresh Mixed Seasonal Vegetables	Sweet Corn Green Beans	Baked Beans Garden Peas
	<b>Dessert</b>	Wholemeal Peach Crumble with Custard Yoghurt Fresh Fruit Platter	Yoghurt Fresh Fruit Salad	Sliced Cheese, Apple and Biscuits Yoghurt Fresh Fruit Platter	Apple Pie with Custard Yoghurt Fresh Fruit Salad	Yoghurt Fresh Fruit Salad
<b>Week 2</b>  23/04/2018 14/05/2018 11/06/2018 02/07/2018 23/07/2018	<b>Main</b>	Chicken Neapolitan Pasta With Spinach	Beef and Bean Fajitas with Baked Jacket Wedges	Roast Pork & Apple Sauce With Roast Potatoes	Barbeque Chicken with Rice	Breaded Fish, Chips and Tomato Sauce
	<b>Vegetarian</b>	Vegetable Jollof Rice with Quorn and Mixed Beans	Vegetable (Soya) Chilli, Rice and Wholemeal Flatbread	Lentil & Basil Puff Pastry Turnover with Roast Potatoes	Macaroni Cheese with Tomato Topping	Spicy Bean Burger with Chips
	<b>Side</b>	Mixed Green Salad Sweet Corn	Green Beans	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Baked Beans Garden Peas
	<b>Dessert</b>	Berry and Apple Cobbler & Cream Yoghurt Fresh Fruit Salad	Yoghurt Fresh Fruit Platter	Oaty Cookie Yoghurt Fresh Fruit Salad	Yoghurt Fresh Fruit Platter	Fruit Yoghurt Fresh Fruit Salad
<b>Week 3</b>  30/04/2018 21/05/2018 18/06/2018 09/07/2018	<b>Main</b>	Cajun Chicken with Rice	Meaty Beef Pizza with Baby New Potatoes	Roast Chicken & Stuffing with Roast Potatoes	Beef Lasagne Served with Herby Bread	Fish in Batter, Chips and Tomato Sauce
	<b>Vegetarian</b>	Lentil and Sweet Potato Curry with Rice		Creamy Vegetable Wholemeal Pie with Roast Potatoes	Wholemeal Vegetable Pasta Bake	Cheese and Tomato French Bread Pizza with Chips
	<b>Side</b>	Sweet Corn Green Beans	Mixed Salad	Fresh Mixed Seasonal Vegetables	Broccoli Sweet Corn	Garden Peas Baked Beans
	<b>Dessert</b>	Apple Crumble with Custard Yoghurt Fresh Fruit Salad	Fruit Yoghurt Fresh Fruit Platter	Apple Flapjack Yoghurt Fresh Fruit Salad	Yoghurt Fresh Fruit Platter	Vanilla Shortbread Yoghurt Fresh Fruit Salad



Available Daily  
Freshly cooked jacket potatoes with a choice of fillings  
(where advertised)  
Daily salad selection & fresh fruit and yoghurt