

WEEK 1 MENU

MEAT FREE MONDAY



Cheese & Tomato Pizza ✓

Brown Rice Risotto ✓

Potato Wedges · Sweetcorn · Mixed Salad

Homemade Crispy Cornflake Cake with Custard or Fruit Salad & Yoghurt



TUESDAY

Roast Turkey

Cheese & Potato Pie ✓

Creamed Potatoes · Baked Beans
Cauliflower · Broccoli

Chocolate Sponge with Custard or Cheese Cracker



WEDNESDAY

Freshly Made Cottage Pie

Meat Free Pasty ✓

Herby Diced Potatoes · Vegetable Medley

Vanilla Cookie or Fruit Salad & Yoghurt



THURSDAY

Pork Sausage

Linda McCartney Vegetarian Sausage ✓

Creamed Potatoes · Baked Beans · Sweetcorn

Jumble Jelly with Seasonal Fruit or Cheese Cracker



FRIDAY

Battered Fish

Homemade Cheese & Onion Whirl ✓

Chips · Garden Peas · Coleslaw

Homemade Peach Melba or Fruit Salad & Yoghurt



WEEK 2 MENU

MEAT FREE MONDAY

Homemade Veggie Pasta Bake ✓

Cheese & Tomato Pizza ✓

Potato Wedges · Sweetcorn · Mixed Salad

Apple Crumble with Custard or Fruit Salad & Yoghurt

COOK'S CHOICE TUESDAY

Chicken Curry or Chicken Casserole

Vegetarian Cottage Pie ✓ or Vegetable Curry ✓

Creamed Potatoes · Brown Rice
Garden Peas · Cauliflower

Jelly with Fruit Cocktail or Cheese Cracker



WEDNESDAY

All Day Breakfast Brunch

Vegetarian Breakfast Brunch ✓

Hash Brown Bites · Baked Beans · Tomatoes

Jam Tart with Custard or Fruit Salad & Yoghurt



THURSDAY

Roast Turkey

Vegetarian Meatballs in Gravy ✓

Boiled Potatoes · Vegetable Medley

Iced Sponge with Custard or Cheese Cracker



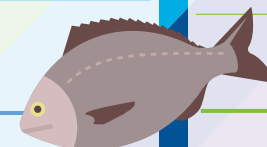
FRIDAY

Fish Fingers or BBQ Fish Goujons

Homemade Pizza Pinwheel ✓

Potato Wedges · Sweetcorn · Garden Peas

Shortbread with Custard or Fruit Salad & Yoghurt



WEEK 3 MENU

MEAT FREE MONDAY

Cheese & Tomato Pizza ✓

Meat Free Sausage Roll ✓

Potato Wedges · Sweetcorn · Mixed Salad

Freshly Made Flapjack with Custard or Fruit Salad & Yoghurt



TUESDAY

Roast Chicken

Quorn Roast ✓



Creamed Potatoes · Cauliflower · Green Beans

Homemade Rice Pudding with Jam or Cheese Cracker

WEDNESDAY

Spaghetti Bolognaise

Freshly Made Macaroni Cheese ✓

Garlic Dough Balls · Mixed Salad

Homemade Melting Moments or Fruit Salad & Yoghurt



THURSDAY

Chicken or Pork Meatballs in Gravy

BBQ Quorn Bun ✓

Brown Rice · Creamed Potatoes
Sweetcorn · Coleslaw

Vanilla Muffin Traybake with Custard or Cheese Cracker

FRIDAY

Big Tasty Fishcake or Salmon Fish Fingers

Homemade Cheese & Leek Slice ✓

Chips · Garden Peas · Baked Beans

Freshly Made Alien Crunch with Custard or Fruit Salad & Yoghurt



Available Daily



Water, Milk, Fresh Fruit, Crudités and Freshly Baked Bread. Please Note: We use Seasonal Fruits and Vegetables where possible. ✓ = Vegetarian

Jacket Potatoes, Sandwiches, Baps and Wraps with various fillings



2019-2020

LUNCHTIME Term Dates



Week 1 - Term Dates

2019 Dates

2 September	23 September	14 October
11 November	2 December	

2020 Dates

6 January	27 January	24 February
16 March	20 April	11 May
8 June	29 June	20 July



Week 2 - Term Dates

2019 Dates

9 September	30 September	21 October,
18 November	9 December	

2020 Dates

13 January	3 February	2 March
23 March	27 April	18 May
15 June	6 July	



Week 3 - Term Dates

2019 Dates

16 September	7 October	4 November
25 November	16 December	

2020 Dates

20 January	10 February	9 March
30 March	5 May	1 June
22 June	13 July	



Welcome to Your New Menu

Provided by Catering Services • City of Wolverhampton Council

Did You Know...

The strawberry is the only fruit with seeds on the outside and it is not actually a berry but a banana is!!



LUNCHTIME Theme Dates



Theme days are a firm favourite with the children especially Christmas lunch where staff and pupils join together to enjoy some traditional Christmas fare.

Schools may choose their own theme days throughout the year as well as the favourites below

Bonfire Night - 5th November 2019

Christmas Lunch - December 2019

St George's Day - 23rd April 2020

Please check with your child's school for further details.

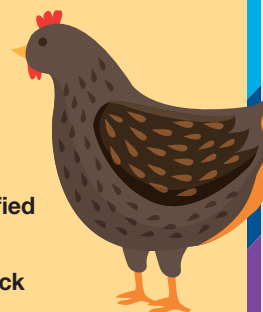
Food Welfare

Catering Services Primary Menu has been given the **Bronze Food for Life Award** for the last 6 years

All meat products used on our menu are **British Red Tractor** or **Farm Assured** certified

We only use **free range eggs**

All fish on our menu is from **sustainable stock**



Menu Pricing



All children in Reception, Year 1 and Year 2 can enjoy school meals for free. Children in Years 3 and above may be able to claim free school meals*. To apply, contact your child's school or the Local Authority on **01902 554128** or email freeschoolmeals@wolverhampton.gov.uk for more information.

Your child's school will let you know if and how much you will need to pay for school meals.

Alternatively, please contact **Jo Smith, Service Development Team Leader**, on **01902 554283** or by email jo.smith@wolverhampton.gov.uk

**eligibility criteria apply – for more information, visit www.wolverhampton.gov.uk/freeschoolmeals*



Food Allergies



Some of our menu items contain allergens, including: Cereals containing Gluten, Milk, Eggs, Fish, Shellfish, Soya, Celery, Mustard, Sulphites, Sesame and Lupin. Peanuts and Nuts are also classed as allergens, but these are not used on our menu.

Our professional and dedicated catering team are able to provide details of food allergens on request. We are able to cater for medically diagnosed food allergies and intolerances by working closely with the dieticians at New Cross Hospital. This menu is provided to schools across Wolverhampton. However, some schools may request changes or provide an additional choice.

*For more information on allergies or special diets please visit: www.wolverhampton.gov.uk/catering or please contact Catering Services on **01902 555223** or cateringcleaning@wolverhampton.gov.uk*



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