

# St Joseph's Catering summer 2018

Week	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK 1</b> 16 <sup>th</sup> April 7 <sup>th</sup> May 4 <sup>th</sup> June 25 <sup>th</sup> June 16 <sup>th</sup> July	Go large Pizza Slice With Optional Topping Coleslaw & Salad Picks  Mixed Bean & Tomato Pasta Bake (V)  Raspberry Mousse	Chicken Curry & Rice Naan Bread  Macaroni Cheese with Baked Beans (V)  Iced Sponge	Traditional Roast Chicken & Stuffing  Oven Roast Vegetables in a Yorkshire Pudding  Chocolate Chip Muffin	Sausages with Potato Waffles, Baked Beans  Vegetable ¼ Burger In a Bun (V)  Jelly With Cream	Fish Finger & Chips Baby Corn Cob  Mediterranean Quiche (V) Fruity Friday or cheese & Crackers
<b>WEEK 2</b> 23 <sup>rd</sup> April 14 <sup>th</sup> May 11 <sup>th</sup> June 2 <sup>nd</sup> July	Chicken Nuggets Jacket Wedges/ Hoops  Quorn Bolognaise (V)  Chocolate Mousse	Pasta Bolognaise Garlic Bread/ Broccoli  Cheese & Tomato Pizza With Jacket Wedges(V)  Iced Sponge Cake	Traditional Roast Beef & Yorkshire Pudding  Oven Roast Vegetables in a Yorkshire Pudding (V)  Fruit Flapjack	Big Breakfast Sausage/ Bacon/ beans Hash browns/ Toast  Vegetarian Sausage (V)  Chocolate Sponge & Pink Custard	Fish Finger & Chips Baby Corn Cob  Pasta Neapolitan with Quorn Pieces (V)  Fruity Friday or Cheese & Crackers
<b>WEEK 3</b> 30 <sup>th</sup> April 21 <sup>st</sup> May 19 <sup>th</sup> June 9 <sup>th</sup> July	Chicken Dunkers with BBQ/ Sweet & Sour Dipping sauce with ½ Jacket Potato/ Peas  Cheese Omelette  Peaches & Ice- Cream	Chicken Meatballs in Homemade Sauce /Pasta  Breaded Salmon Fillet (V)  Marble Cake	Traditional Roast Turkey Stuffing  Oven Roast Vegetables in a Yorkshire Pudding (V)  Iced Carrot Cake	<b>Summer Picnic Day</b> Cheese/ Ham/ Tuna Roll Cocktail Sausage Salad Bar As above with Vegetarian sausage (V)  Choc ices or Fresh Fruit	Fish Finger & Chips Baby Cob Corn  Southern Fried Quorn Dippers (V)  Fruity Friday or cheese & Crackers

**St. Joseph's Catering: Hot meal to include a dessert. Fresh fruit or yoghurt is offered as an alternative to the daily sweet choice (subject to availability). Bread will be available daily.**  
**All of the service fully complies with the Government Nutritional guidelines. Should your child have any dietary requirements please contact Tina (Catering Manager) on 01905 340325 who will be happy to assist you.**

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## Summer term from Monday 16<sup>th</sup> April – Friday 20<sup>th</sup> July

NAME..... CLASS..... OAK  PEAR

Please complete the return slip by **FRIDAY 16<sup>TH</sup> March** and return to the kitchen. A form must be handed in for your child to receive a hot meal or packed lunch.

Please fill in the table below using the following key: -

HOT MEAL (HM) your **child will now choose their own preferred choice** of hot meal on the day.

PACKED LUNCH (PL) will consist of a sandwich piece of fruit OR yogurt and dessert of the day.

DAYS OF THE WEEK	Week 1					Week 2					Week 3				
	M	T	W	TH	F	M	T	W	TH	F	M	T	W	TH	F
HOT MEAL (Children will make their own choice )															
PACKED LUNCH															

PLEASE TICK  YOUR CHILDS PREFERRED OPTION HOT MEAL ( YOUR CHILD WILL MAKE THEIR OWN CHOICE THEMSELVES ON THE DAY) OR PACKED LUNCH

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