

Waltham Forest Catering Summer Primary Menu 2018





Week Commencing 16/4/18, 7/5/18, 4/6/18, 25/6/18, 16/7/18, 17/9/18, 8/10/18

	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	 Vegetarian Chilli with Nachos 	 Homemade Beef Burger in a Bap with Tomato Relish 	Sticky BBQ Chicken	Beef Bolognaise	 MSC Golden Crumb Fish Fingers with Lemon Wedge
Vegetarian choice	Chickpea Curry	 Quorn Hot Dog with Tomato Relish 	½ Boiled Egg & Grated Cheese Ploughman	Vegetarian Bolognaise	Mac 'n' Cheese
Alternative choice	Homemade Cheese and Potato Slice	 Jacket Potatoes with Grated Cheese 	MSC Lemon Crumb Salmon Fillet	Jacket Potatoes with Baked Beans	Crispy Homemade Battered MSC Cod with Lemon Slice
Sides	Mixed Rice	 Spicy Oven Baked Jacket Wedges 	New Potatoes/Savoury Rice	Wholemeal Spaghetti	Oven Baked Chipped Potatoes
Unlimited	Fresh Seasonal Broccoli	Minted Garden Peas	 Sweetcorn 	Fresh Cauliflower	Garden Peas
Vegetables	Sweetcorn	Spicy Courgette Batons	Green Beans	Grilled Tomatoes with Basil	 Fresh Seasonal Organic Carrots
Unlimited Seasonal	Choice of Fresh Salads	Choice of Fresh Salads	SALAD BAR DAY	Choice of Fresh Salads	Choice of Fresh Salads
Salad and Bread Selection	50/50 Homemade Bread	Homemade Garlic Bread	 Focaccia with Basil & Cherry Tomato 	Homemade Wholemeal Bread	Homemade Tomato Bread
Desserts	 Summer Fruit Yogurt Crunch Pots Organic Fruit Yogurt with Seasonal Fresh Fruit Seasonal Fresh Fruit 	 Rice Pudding with Peach Compote Organic Fruit Yogurt with Seasonal Fresh Fruit Seasonal Fresh Fruit 	 Banana Cake with Custard. Organic Fruit Yogurt with Seasonal Fruit Seasonal Fresh Fruit 	 Pear & Chocolate Sponge with Custard Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit 	 Organic Milk with Homemade Fruity Flapjack Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit

Homemade bread will accompany all meals. All bread, cakes, pizza bases and pastry are freshly made using organic flour.

N.B. Where halal meat has been requested by the school, it is HFA certified (or equivalent). Fresh fruit is available with all desserts.



Waltham Forest Catering Summer Primary Menu 2018



Week Commencing 23/4/18, 14/5/18, 11/6/18, 2/7/18, 3/9/18, 24/9/18, 15/10/18

	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	Five Layer Vegetable Lasagne	Thai Beef Stir Fry	 PIZZA BAR Spicy Beef or Tuna & Sweetcorn Pizza 	 Herby Chicken with Tomato Dip 	MSC Fish Finger with Lemon Wedge
Vegetarian choice	Oven Baked Jacket Potato with Beans	Katsu Curry	Cheese & Tomato Pizza	 Quorn Dippers with Tomato Dip 	Cheese & Sweetcorn Quiche
Alternative choice	Salmon Pasta Bake	 Jacket Potato with Grated Cheese 	• Quorn Fajitas	 Lamb Kofta 	Homemade Fish Cake with Lemon Wedge
Sides	 Spicy Diced Oven Wedges 	Mixed Rice	 Half Jacket Potatoes 	Steamed New PotatoesMixed Rice	Oven Chipped PotatoesMinted New Potatoes
Unlimited Vegetables	Fresh CauliflowerGarden Peas	Sliced CourgettesSweetcorn	Baked BeansMixed Vegetables	 Green Beans Red Slaw	Garden PeasBaked Beans
Unlimited Seasonal Salad Selection	Choice of Fresh Salads Tomato Bread	Choice of Fresh Salads Naan Bread	 Choice of Fresh Salads Garlic Bread 	Choice of Fresh Salads Herb Cheese Breads	Choice of Fresh Salads Wholemeal Bread
Desserts	 Apple Crumble and Custard 	Shortbread with Organic Milk & Fresh Fruit	 Fruit Jelly Pot with Fresh Fruit 	 Peach Cobbler with Custard 	Ice Cream Scoop with Mango Sauce
	 Organic Fruit Yogurt with Fresh Fruit 	 Organic Fruit Yogurt with Fresh Fruit 	 Organic Fruit Yogurt with Fresh Fruit 	 Organic Fruit Yogurt with Fresh Fruit 	 Organic Fruit Yogurt with Fresh Fruit
	 Seasonal Fresh Fruit Platter 	 Seasonal Fresh Fruit Platter 	 Seasonal Fresh Fruit Platter 	 Seasonal fresh Fruit Platter 	 Seasonal Fresh Fruit Platter

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Waltham Forest Catering Summer Primary Menu 2018

Week Commencing 30/4/18, 21/5/18, 18/6/18, 9/7/18, 10/9/18, 1/10/18





Monday				
Worlday	Tuesday	Wednesday	Thursday	Friday
Quorn Sausage Jambalaya	Homemade Crusty Topped Chicken & Sweetcorn Pie	PASTA BARBeef Bolognaise	Oven Baked Sausages with Gravy	MSC Fish Fingers with Lemon Wedge
Spicy Vegetable Quesadilla	Shepherdess Pie	Vegetable Samosa	Glamorgan Sausages	Spanish Omelette
MSC Lemon Crumb Salmon Fillet	Oven Baked Jacket Potato with Grated Cheese	 Pasta In Tomato & Basil Sauce 	Oven Baked Jacket Potato with Baked Beans	Caribbean Fish
Oven Baked Jacket Wedges	Steamed Parsley New Potato	Pasta Twists½ Jacket Potato	Creamy Mashed Potato	Oven Baked Chipped Potatoes Rice & Peas
Garden Peas Mixed Vegetables •	Green Beans Organic Seasonal Carrots	 Grated Carrot & Courgette Salad/Pasta Salad 	Baked BeansMinted Garden Peas	Grilled Tomatoes Sweetcorn
Choice of Fresh Salads • Herby Cheese Bread	Choice of Fresh Salads Tomato Bread	 Choice of Fresh Salads Garlic Bread Slice 	Choice of Fresh Salads Wholemeal Bread	Choice of Fresh Salads 50/50 Bread
Carrot Cake with Organic Milk & Fruit Slice	Vanilla Sponge with Summer Fruit Compote & Custard	Chilled Banana CustardOrganic Fruit Yogurt with Fresh Fruit	 Cheese & Biscuits with English Apple Slice Organic Fruit Yogurt with 	Peaches with Ice cream Organic Fruit Yogurt with Fresh Fruit
Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit •	Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit	Seasonal Fresh Fruit Platter	Fresh FruitSeasonal Fresh FruitPlatter	Seasonal Fresh Fruit Platter
	Spicy Vegetable Quesadilla MSC Lemon Crumb Salmon Fillet Oven Baked Jacket Wedges Garden Peas Mixed Vegetables Choice of Fresh Salads Herby Cheese Bread Carrot Cake with Organic Milk & Fruit Slice Organic Fruit Yogurt with Fresh Fruit	Spicy Vegetable Quesadilla MSC Lemon Crumb Salmon Fillet Oven Baked Jacket Potato with Grated Cheese Oven Baked Jacket Wedges Steamed Parsley New Potato Garden Peas Mixed Vegetables Choice of Fresh Salads Herby Cheese Bread Carrot Cake with Organic Milk & Fruit Slice Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Sheepherdess Sweetcorn Pie Cheese Pie Oven Baked Jacket Potato with Grated Cheese Organe Parsley New Potato Carrent Cake Steamed Parsley New Potato Organic Seasonal Carrots Choice of Fresh Salads Tomato Bread Organic Fruit Compote & Custard Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit	Spicy Vegetable Quesadilla MSC Lemon Crumb Salmon Fillet Oven Baked Jacket Potato with Grated Cheese Oven Baked Jacket Wedges Steamed Parsley New Potato Garden Peas Mixed Vegetables Organic Seasonal Carrots Choice of Fresh Salads Herby Cheese Bread Carrot Cake with Organic Milk & Fruit Slice Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Shepherdess Sweetcorn Pie Beef Bolognaise Vegetable Samosa Pasta In Tomato & Basil Sauce Pasta In Tomato & Basil Sauce Pasta Twists Pasta Twista Pasta Twista Pasta Twists Pasta Twista Pasta Twists Pasta Twista Pasta Twist	Spicy Vegetable Quesadilla MSC Lemon Crumb Salmon Fillet Oven Baked Jacket Potato with Grated Cheese Oven Baked Jacket Wedges Steamed Parsley New Potato Foranic Seasonal Carrots Choice of Fresh Salads Herby Cheese Bread Carrot Cake with Organic Fruit Seasonal Fresh Fruit Sherby Cheese Bread Chicken & Sweetcom Pie Beef Bolognaise With Gravy with Gravy with Gravy Wedges Oven Baked Jacket Potato with Gravy Pasta In Tomato & Basil Sauce Pasta In Tomato & Basil Sauce Oven Baked Jacket Potato with Baked Beans Oven Baked Jacket Potato Sauce Oven Baked Jacket Potato with Baked Beans Creamy Mashed Potato Organic Scasonal Carrots Salad/Pasta Salad Minted Garden Peas Choice of Fresh Salads Garlic Bread Slice Choice of Fresh Salads Wholemeal Bread Cheese & Biscuits with English Apple Slice Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Seasonal Fresh Fruit Platter

Homemade bread will accompany all meals. All bread, cakes, pizza bases and pastry are freshly made using organic flour.

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Fresh Fruit is available with all desserts.

Information on allergens present in this menu is available at www.walthamforest.gov.uk/schoolmeals or at the school