

Class Catering is at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by students and teachers, with help from our staff of experts, enhance the curriculum and help children learn. Your menu offers a choice of fresh, healthy cooked food which meets the Government food based standards and has been nutritionally analysed to create balanced, healthy meals. Your menus retain the Food for Life Catering Mark and are freshly prepared using the finest, fresh and local ingredients:

- Red Tractor, Farm Assured British Meat from local butchers
- A selection of organic ingredients including: British Beef Mince, Eggs, Milk and Potatoes
- All fish products carry the MSC logo
- No undesirable additives and hydrogenated fats
- A variety of locally sourced fruit, vegetables, and Fair Trade bananas served fresh daily
- Creative Meat Free Mondays are used each month to promote sustainable living
- Whole grains and fruits used in all baked desserts
- All sauces enriched with vegetables to help increase the daily vegetable uptake
- Limits on added salt and sugar used in cooking and baking

Food Allergies and Intolerances

If your child has been advised by their GP or Health Care Professional to follow a special diet please contact by calling 0121 429 9390 or email allergens@classcatering.co.uk.

All allergen information relating to this menu is available on request.

Free School Meals

If your child does not currently have a delicious healthy school meal what a great time to start! If you are in receipt of certain benefits your child may be eligible for a free school meal.

Our Mission Statement

Deliver more than expected. Care more than expected. Quite simply we do not want to be just good we aim to deliver the best.

Class Catering Services Ltd

Suite 440, 4th Floor, West Wing, TriGate, 210-222 Hagley Road West, Oldbury, West Midlands, B68 0NP

Tel: 0121 429 9390

www.classcatering.co.uk



Seafood with this mark comes from an MSC certified sustainable fishery.
MSC-C-52628



LET'S BE FOOD SMART FOR BODY AND BRAIN

Autumn/Winter Menu 2017/2018



WEEK 1 4th Sep, 25th Sep, 16th Oct, 13th Nov, 4th Dec, 1st Jan, 22nd Jan, 12th Feb

Monday	Tuesday	Wednesday	Thursday	Friday
Pork Sausages with Mashed Potatoes and Gravy	Chicken Korma Curry with Rice	Roast Chicken with Stuffing, Roast Potatoes, and Gravy	Beef Bolognaise with Pasta	Breaded Fish and Chips
Vegetarian Sausages with Mashed Potatoes and Gravy	Tomato Pasta Bake	Veggie Slice with Roast Potatoes and Gravy	Savoury Vegetable Rice	Cheesy Vegetable Wrap with Chips
Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham
Broccoli and Carrots	Sweetcorn and Green Beans	Carrots and Cabbage	Peas and Cauliflower	Sweetcorn and Baked Beans
Lemon Drizzle Cake	Fruit Jelly	Oaty Apple Cookie	Fruit Crumble with Custard	Chocolate Loaf

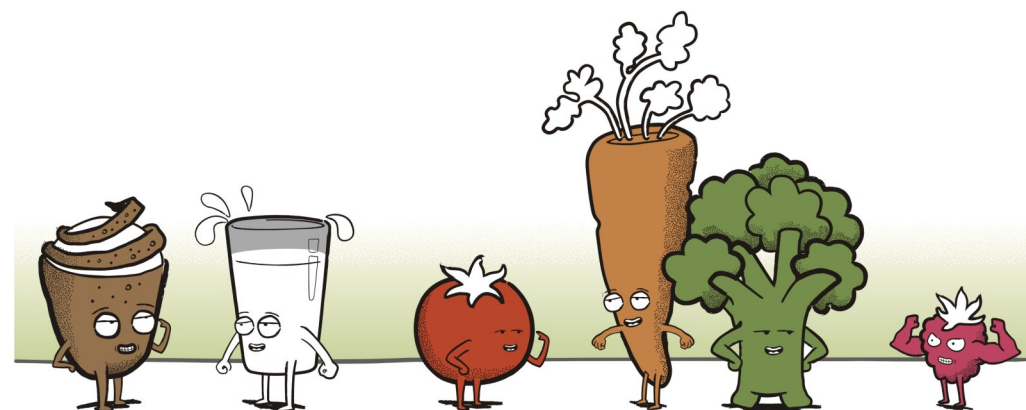
WEEK 2 11th Sep, 2nd Oct, 30th Oct, 20th Nov, 11th Dec, 8th Jan, 29th Jan

Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Sausage Roll with Parsley Potatoes and Gravy	Breaded Chicken with Wedges	Roast Pork with Stuffing, Mashed Potatoes, and Gravy	Beef Lasagne	Breaded Fish with Chips
Cheesy Pasta	Vegetable Omelette with Wedges	Cheese and Potato Pie	Vegetable Hot Pot	Veggie Goujons with Chips
Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham
Carrots and Green Beans	Coleslaw and Baked Beans	Carrots and Broccoli	Peas and Cauliflower	Sweetcorn and Baked Beans
Fruity Flapjack	Iced Carrot Cake	Fruit Jelly	Apple Sponge with Custard	Chocolate Crispy Cake

WEEK 3 18th Sep, 9th Oct, 6th Nov, 27th Nov, 18th Dec, 15th Jan, 5th Feb

Monday	Tuesday	Wednesday	Thursday	Friday
Chicken and Tomato Pasta	Cottage Pie	Roast Chicken with Roast Potatoes, Stuffing, and Gravy	Pork Meatballs in Tomato Sauce with Pasta	Breaded Salmon with Chips
Cheesy Bean Slice	Vegetable Lasagne	Quiche with Roast Potatoes	Sweet Potato and Chick Pea Curry with Rice	Cheese and Tomato Pizza with Chips
Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham	Deli Lunch Option Cheese or Ham
Mixed Vegetables	Broccoli and Cauliflower	Cabbage and Green Beans	Peas and Carrots	Baked Beans and Sweetcorn
Shortbread Fingers	Chocolate Mousse	Raspberry Coconut Slice	Sticky Toffee Pudding with Custard	Blueberry Cake

Fresh seasonal salad and bread available daily.
Fresh fruit and yoghurt available daily as an alternative to the dessert of the day.
Allergy information available on request.



Seafood with this mark comes from an MSC certified sustainable fishery.
 MSC-C-52628