## 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 <br> Intolerances

If your child has been advised by their GP or Health Care Professional to follow a special diet please contact by calling 01214299390 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
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www.classcatering.co.uk
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MSC


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


FOR BODY AND BRAIN <br> \title{
Spring/Summer <br> \title{
Spring/Summer Menu 2018
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MSC-52628
MSC-C-52628

WEEK 1 12th Mar, 23rd Apr, 14th May, 4th Jun, 25th Jun, 16th Jul

| Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: |
| Beef Burger with <br> Wedges | Chinese Chicken <br> with Rice <br> Roast Chicken <br> with Stuffing, <br> Mashed <br> Potatoes, and <br> Gravy | Beef Lasagne | Breaded Fish <br> and Chips |  |
| Veggie Goujons <br> with Wedgers | Cheesy Pasta | Veggie Slice with <br> Mashed Potatoes <br> and Gravy | Vegetable Hot <br> Pot | Veggie Burger <br> and Chips |
| Deli Lunch Option <br> - Cheese or Ham | Deli Lunch <br> Option-Cheese <br> or Ham | Deli Lunch <br> Option-Cheese <br> or Ham | Deli Lunch <br> Option - <br> Cheese or <br> Ham | Deli Lunch <br> Option - <br> Cheese or <br> Ham |
| Peas, Onions, <br> Tomatoes, <br> Lettuce | Sweetcorn, <br> Coleslaw | Carrots, Seasonal <br> Cabbage | Green Beans, <br> Peas | Sweetcorn, <br> Baked Beans |
| Lime and <br> Coconut Drizzle | Fruit Jelly | Shortbread <br> Finger | Fruit Crumble <br> with Ice Cream | Chocolate <br> Brownie with <br> Chocolate <br> Sauce |

WEEK 3 5th Mar, 26th Mar, 16th Apr, 7th May, 18th Jun, 9th Jul

| Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: |
| Sausage Pasta | Savoury Minced <br> Beef with Rice | Roast Turkey <br> with Roast <br> Potatoes and <br> Gravy | Mild Chicken <br> Curry with <br> Rice | Breaded <br> Salmon with <br> Chips |
| Quiche with <br> Crusty Bread | Chick Pea and <br> Potato Curry with <br> Rice | Veggie Sausages <br> with Roast <br> Potatoes and <br> Gravy | Vegetable <br> Lasagne | Cheese and <br> Tomato Pizza <br> with Chips |
| Deli Lunch <br> Option-Cheese <br> or Ham | Deli Lunch <br> Option - Cheese <br> or Ham | Deli Lunch <br> Option - Cheese <br> or Ham | Deli Lunch <br> Option - <br> Cheese or <br> Ham | Deli Lunch <br> Option - |
| Mixed <br> Vegetables or Ham |  |  |  |  |
| Golden Oat Bar | Peas, Sweetcorn <br> Strawberry <br> Mousse | Carrots, Broccoli | Green Beans, <br> Sweetcorn | Baked Beans, <br> Peas |

WEEK 2 26th Feb, 19th Mar, 30th Apr, 21st May, 11th Jun, 2nd Jul

| Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: |
| Cheese and <br> Tomato Pizza <br> with Herby <br> Diced Potatoes | Spaghetti <br> Bolognaise | Roast Gammon <br> with Stuffing, <br> Mashed Potatoes <br> and Gravy | Warm Chicken <br> Wrap with <br> Rice | Breaded Fish <br> with Chips |
| Veggie Sausages <br> with Herby <br> Diced Potatoes | Spring Vegetable <br> Rice | Cheese and <br> Potato Pie | Tomato Pasta | Cheese and <br> Bean Slice with <br> Chips |
| Deli Lunch <br> Option - Cheese <br> or Ham | Deli Lunch <br> Option - Cheese <br> or Ham | Deli Lunch <br> Option - Cheese <br> or Ham | Deli Lunch <br> Option - <br> Cheese or <br> Ham | Deli Lunch <br> Option - <br> Cheese or Ham |
| Peas, Coleslaw | Broccoli, <br> Cauliflower | Carrots, <br> Sweetcorn | Green Beans, <br> Peas | Sweetcorn, <br> Baked Beans |
| Lemon Loaf | Fruit Crumble <br> with Custard | Pineapple |  |  |
| Sponge | Tropical Fruit <br> Salad and Ice <br> Cream | Fruit Jelly |  |  |

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.

SCHOOL
FOODTRUST
Eat Better Do Better
CEETIFIED
SUSHANABLE
SEAROD
MSC

Seafood with this mark Seafood with this mark
comes from an MSC certified usta

