

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

Spring/Summer Menu 2019



**WEEK 1 25th Feb, 18th Mar, 8th Apr, 29th Apr, 20th May, 10th Jun, 1st Jul,
2nd Sept, 23rd Sept, 14th Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Pork Sausage in a Bun with Crispy Potatoes	Beef Bolognese with Pasta	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Hot Chicken Wrap and Rice	Fish and Chips
Roasted Vegetable Pasta (v)	Spanish Omelette (v)	Sweet Potato Samosa with Roast Potatoes (v)	Veggie Curry and Rice (v)	Veggie Goujons and Chips (v)
Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham
Sweetcorn Carrots	Broccoli Peas	Carrots Cabbage	Sweetcorn Green Beans	Peas Baked Beans
Fruit Shortbread	Mixed Summer Fruit Jelly	Victoria Sponge	Fruit Fool	Fruit and Ice Cream

**WEEK 2 4th Mar, 25th Mar, 6th May, 17th Jun, 8th Jul,
9th Sept, 30th Sept, 21st Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese and Tomato Pizza with Crispy Potatoes	Beef Burger in a Bun with Homemade Wedges	Roast Turkey with Stuffing, Mashed Potatoes and Gravy	Mexican Beef Wrap with Salsa	Fish and Chips
Chick Pea and Roasted Vegetable Flatbread with Rice (v)	Veggie Burger in a Bun with Homemade Wedges (v)	Vegan Sausages with Mashed Potatoes and Gravy (v)	Macaroni Cheese (v)	Spring Roll with Chips (v)
Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham
Carrots Broccoli	Green Beans Sweetcorn	Carrots Cabbage	Roasted Peppers Peas	Sweetcorn BBQ Baked Beans
Black Forest Cake	Fruit Jelly	Fruit Cheesecake	Strawberry and Cream Mousse	Layered Fruit Slice

**WEEK 3 11th Mar, 1st Apr, 13th May, 3rd Jun, 24th Jun, 15th Jul,
16th Sept, 7th Oct**

Monday	Tuesday	Wednesday	Thursday	Friday
Ham and Cheese Pizza with Crispy Potatoes	Pork Meatballs with Tomato Sauce and Pasta	Roast Chicken with Roast Potatoes and Gravy	Mild Chicken Tikka Curry with Rice and Naan Bread	Fish and Chips
Summer Vegetable Savoury Rice (v)	Vegetable Chow Mein (v)	Vegetable Lasagne (v)	Vegetable Wrap with Rice (v)	Veggie Sausage Roll with Chips (v)
Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham
Peas Cauliflower	Sweetcorn Broccoli	Carrots Curly Kale	Sweetcorn Green Beans	Peas and Sweetcorn Baked Beans
Fruit Flapjack	Blueberry and Lemon Sponge	Fruit and Ice Cream	Raspberry and Coconut Crumble Slice	Chocolate Crispy Cake

(v) Vegetarian option

Fresh seasonal salad and bread available daily.

Fresh fruit, yoghurt and fruit jelly available daily as an alternative to the dessert of the day.

Allergens

A gluten free and dairy free menu is available on request, please email allergens@classcatering.co.uk please detail on the email, the name of the school your child will be attending. You will then be sent the Gluten or Dairy free menu for that school, you have to complete the menu choice and return to allergens@classcatering.co.uk - should no menu be returned your child will not receive an allergy free menu. If your child has multiple allergies, please email allergens@classcatering.co.uk and we will talk directly to you.

All our food is prepared in a kitchen where gluten and other allergens are present and our menu descriptions do not include all ingredients. We have a nut free policy in all of our kitchens. If you have a food allergy, please let us know before ordering. All allergen information is available on request from the kitchen.

Coconut

Coconut is not considered a nut and does not fall into the peanut or tree nut allergy categories. We do use coconut in our kitchens.