

ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

Westminster Menu Oct '18 - April '19

caterlink
feeding the imagination

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 29 October 19 November 10 December 14 January 4 February 4 March 25 March	Main	Beef or Pork Sausages * with Mash & Gravy	Chicken and Vegetable Stir Fry with Noodles	Roast Beef with Roast Potatoes and Gravy	Chicken Tikka with Rice	MSC Salmon Fishcake/ Fishfingers with Chips and Homemade Tomato Sauce
	Vegetarian	Macaroni Cheese with Garlic Slice	Vegetable Enchiladas with Rice	Homemade Quorn Roast with Roast Potatoes and Gravy	Bean and Vegetable Hotpot	Cheese and Red Pepper Whirl
		Carrots Broccoli	Roasted Mixed Peppers Green Beans	Carrot and Swede Mash Cauliflower	Sweet corn Broccoli	Baked Beans Garden Peas
	Dessert	Wholemeal Apple Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Chocolate Mandarin Sponge with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Pineapple Upside Down Cake with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Apple & Raisin Strudel with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Banana Loaf with Sliced Banana and Milk Organic Fruit Yoghurt Fresh Fruit Platter
Week 2 5 November 26 November 17 December 21 January 11 February 11 March 1 April	Main	Beef Burger with Jacket Wedges	Chicken Paella	Roast Turkey with Stuffing Roast Potatoes and Gravy	Spaghetti Beef Bolognese	MSC Breaded Fish with Chips, Homemade Tomato Sauce
	Vegetarian	Soya Mince Lasagne Jacket Wedges	Sweet and Sour Quorn with Noodles	Mixed Vegetable Loaf with Roast Potatoes and Gravy	Chickpea Curry with Rice	Wholemeal Cheese & Tomato Quiche with Chips
		Broccoli Sweet corn	Carrots Green Beans	Savoy Cabbage Roast Parsnips	Butternut Squash Cauliflower	Baked Beans Garden Peas
	Dessert	Oaty Peach Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Apple and Berry Cobbler with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Chocolate & Banana Square with Sliced Banana and Milk Organic Fruit Yoghurt Fresh Fruit Platter	Eves Pudding with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Station
Week 3 12 November 3 December 7 January 28 January 25 February 18 March	Main	Chicken Arabiata Pasta	Cottage Pie with New Potatoes and Gravy	Roast Chicken with Stuffing Roast Potatoes and Gravy	Beef Lasagne with Garlic Bread	MSC Battered Fish with Chips, Homemade Tomato Sauce
	Vegetarian	Mixed Bean Chilli with Rice	Shepherdess Pie with New Potatoes and Gravy	Vegetable Wellington with Roast Potatoes and Gravy	Red Pepper Frittata with Sweet Potato Wedges	Cheese & Tomato Pizza with Chips
		Broccoli Roast Root Vegetables	Green Beans Carrots	Savoy Cabbage Sweetcorn	Leeks Cauliflower	Baked Beans Garden Peas
	Dessert	Dutch Apple Pie with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Rice Pudding with Fruit Compote Organic Fruit Yoghurt Fresh Fruit Platter	Cheese and Crackers with Apple Wedges Organic Fruit Yoghurt Fresh Fruit Platter	Pear and Chocolate Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Lemon and Cucumber Cake with Cucumber Sticks or Dried Fruit and Milk Organic Fruit Yoghurt Fresh Fruit Platter



*Halal Sites – Chicken Sausage
All other Sites – School Selection

Available Daily)
Bread freshly baked on site daily
Daily salad selection
Fresh fruit and Organic Fruit Yoghurt