

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.

Bousfield Menu Oct '18 – April '19

v2

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	Cheese and Tomato Pizza with Potato Wedges	Roast Beef with Roast Potatoes and Gravy	Chicken Tikka with Rice	MSC Salmon Fishoake/ 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
	Dessert	Carrots Broccoli Wholemeal Apple Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Sweetcorn Green Beans Chocolate Mandarin Sponge with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Carrot Cauliflower Pineapple Upside Down Cake with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Sweet corn Broccoli Apple & Raisin Strudel with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Baked Beans Garden Peas 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 (Free Range)	Roast Turkey with Stuffing Roast Potatoes and Gravy	Spaghetti Beef Bolognese (Organic Beef)	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
	Dessert	Broccoli Sweet corn Oaty Peach Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Carrots Green Beans Apple Cobbler with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Garden Peas Roast Parsnips Chocolate & Banana Square with Sliced Banana and Milk Organic Fruit Yoghurt Fresh Fruit Platter	Roasted Butternut Squash Cauliflower Eves Pudding with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Baked Beans Garden Peas Organic Fruit Yoghurt Fresh Fruit Station
Week 3 12 November 3 December 7 January 28 January 25 February 18 March	Main	Chicken Arrabiata Pasta (Free Range)	Cottage Pie with New Potatoes and Gravy (Organic Beef)	Roast Chicken with Stuffing Roast Potatoes and Gravy	Beef Lasagne with Garlic Bread	MSC Battered Fish with Chips, Homemade Tomato Sauce
	Vegetarian	Mixed Bean Chili 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
	Dessert	Broccoli Roast Root Vegetables Dutch Apple Pie with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Green Beans Carrots Rice Pudding with Fruit Compote Organic Fruit Yoghurt Fresh Fruit Platter	Carrots Cauliflower Cheese and Crackers with Apple Wedges Organic Fruit Yoghurt Fresh Fruit Platter	Broccoli Sweetcorn Pear and Chocolate Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Baked Beans Garden Peas 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