

Lunch Time Menu

 LTS Catering Services

week one



April 8th, 29th
May 20th
June 10th
July 1st, 22nd
Aug 12th
Sep 2nd, 23rd
Oct 14th
Nov 4th, 25th
Dec 16th, 30th
Jan 6th, 27th
Feb 17th
March 10th, 31st

Monday Tuesday Wednesday Thursday Friday

Chicken Meatballs in a Tomato Sauce

Served with Rice or Pasta & Seasonal Vegetables

Savoury Lamb in a Yorkshire Pudding

Served with Mashed Potatoes & Seasonal Vegetables

Roast Chicken, Stuffing and Gravy

Served with Boiled Potatoes & Seasonal Vegetables

Margherita Pizza

Served with 1/2 Jacket Potato & Seasonal Vegetables

Fish Fingers

Served with Chips, Peas, Baked Beans & Tomato Ketchup

Vegetarian Meatballs in a Tomato Sauce

Served with Rice or Pasta & Seasonal Vegetables (V, VG)

Vegetarian Meat Free Mince in a Yorkshire Pudding

Served with Mashed Potatoes & Seasonal Vegetables (V)

Roasted Quorn Fillet (VG), Stuffing and Gravy

Served with Boiled Potatoes & Seasonal Vegetables

Margherita Pizza

Served with 1/2 Jacket Potato & Seasonal Vegetables (V)

Vegetable Nuggets

Served with Chips, Peas, Baked Beans & Tomato Ketchup (V, VG)

ASSORTED Breads 
Baked daily by our school chefs

FRESH FRUIT and Yogurt 

Mixed Salad SELECTION 
Using seasonal and local produce

Apple Cake (V)
Custard Biscuit (V)

Chocolate Muffin (V)
Shortbread Biscuit (VG)

Jelly with Chopped Fruit (VG)
Viennese Whirl (V)

Syrup Sponge & Custard (V)
Chocolate Crunch Biscuit (VG)

Ice Cream Roll (V)
Jambo Biscuit (V)



Menus are planned to comply with the current Government School Food Standards, we endeavour to serve food specified on the menu, however there are some circumstances when this is not possible. Dishes may change without prior notice. Please check your school's website for full details or contact the school office regarding the menu being offered at your specific school.

Lunch Time Menu



 LTS Catering Services

week two



April 15th
May 6th, 27th
June 17th
July 8th, 29th
Aug 19th
Sep 9th, 30th
Oct 21st
Nov 11th
Dec 2nd, 23rd
Jan 13th
Feb 3rd, 24th
March 17th
April 7th

Monday Tuesday Wednesday Thursday Friday

<p>Margherita Pizza Served with Half Jacket Potato & Seasonal Vegetables (V)</p>	<p>Italian Chicken Served With Rice & Seasonal Vegetables</p>	<p>Roast Chicken, Stuffing and Gravy Served with Boiled Potatoes & Seasonal Vegetables.</p>	<p>Chicken Burger in a Bun Served with Jacket Wedges & Baked Beans</p>	<p>Fish-fingers/Salmon Fingers Served with Chips, Peas, Baked Beans & Tomato Ketchup</p>
<p>Margherita Pizza Served with Half Jacket Potato & Seasonal Vegetables (V)</p>	<p>Macaroni Cheese Served with Side Salad (V)</p>	<p>Roasted Quorn Fillet (VG), Stuffing & Gravy Served with Boiled Potatoes & Seasonal Vegetables (V, VG)</p>	<p>Vegetarian Burger in a Bun Served with Jacket Wedges & Baked Beans (V)</p>	<p>Quorn Dippers Served with Chips, Peas, Baked Beans & Tomato Ketchup (V, VG)</p>
<p>ASSORTED Breads  Baked daily by our school chefs</p>				
<p>FRESH FRUIT and Yogurt </p>				
<p>Mixed Salad SELECTION  Using seasonal and local produce</p>				
<p>Fruit Crumble & Custard (V) Gingerbread Biscuit (VG)</p>	<p>Chocolate sponge & Chocolate Sauce (V) Shortbread Biscuit (VG)</p>	<p>Cheese & Biscuits with Grapes (V) Iced Sponge (V)</p>	<p>Chocolate Crunch Biscuit (VG) Carrot Cake (V)</p>	<p>Ice Cream Roll (V) Oaty Biscuit (VG)</p>



Menus are planned to comply with the current Government School Food Standards, we endeavour to serve food specified on the menu, however there are some circumstances when this is not possible. Dishes may change without prior notice: Please check your school's website for full details or contact the school office regarding the menu being offered at your specific school.

Lunch Time Menu



LTS Catering Services

week three



April 22nd
May 13th
June 3rd, 24th
July 15th
Aug 5th, 26th
Sep 16th
Oct 7th, 28th
Nov 18th
Dec 9th, 30th
Jan 20th
Feb 10th
March 3rd, 24th
April 14th

Monday

Chicken Pasta Bake
Served with Garlic Bread & Seasonal Vegetables

Tuesday

Brunch Lunch
Pork Sausage, Omelette, Diced Potatoes & Baked Beans

Wednesday

Roast Chicken, Stuffing and Gravy
Served with Mashed Potatoes & Seasonal Vegetables

Thursday

Lamb Bolognaise
Served with Pasta or Rice & Seasonal Vegetables

Friday

Fish Fingers
Served with Chips, Peas, Baked Beans & Tomato Ketchup

Monday

Vegetable Pasta Bake
Served with Garlic Bread & Seasonal Vegetables (V, VG)

Tuesday

Brunch Lunch
Quorn Sausage & Omelette, Diced Potatoes & Baked Beans

Wednesday

Roasted Quorn Fillet (VG), Stuffing & Gravy
Served with Mashed Potatoes & Seasonal Vegetables (V, VG)

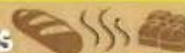
Thursday

Vegetarian Bolognaise
Served with Pasta or Rice & Seasonal Vegetables (V, VG)

Friday

Vegetable Fingers
Served with Chips, Peas, Baked Beans & Tomato Ketchup

ASSORTED *Breads*
Baked daily by our school chefs



FRESH FRUIT
and Yogurt



Mixed Salad
SELECTION
Using seasonal and local produce



Monday

Flapjack (VG)
Rice Pudding (V)

Tuesday

Chocolate Crunch Biscuit (VG)
Jelly with Chopped Fruit (VG)

Wednesday

Shortbread Biscuit (VG)
Fruit Crumble & Custard (V)

Thursday

Caramel Biscuit (VG)
Iced Sponge (V)

Friday

Ice Cream Roll (V)
Crispy Cake (VG)



Menus are planned to comply with the current Government School Food Standards, we endeavour to serve food specified on the menu, however there are some circumstances when this is not possible. Dishes may change without prior notice. Please check your school's website for full details or contact the school office regarding the menu being offered at your specific school.