

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.

Kilburn Grange Summer Menu 2019

caterlink
feeding the imagination

Week Commencing		Monday	Tuesday	Wednesday	Thursday	Friday
22-Apr 13-May 10-Jun 1-Jul 11-Jul	Main	50% Plant Based Spaghetti Bolognese	Chicken Sausages with Mash Potato and Gravy	Roast (as advertised) with Roast New Potatoes & Gravy	Chicken and Bean Fajitas with Rice	Salmon Fish Finger / Fish Fingers, Chips and Tomato Sauce
	Vegetarian	Vegetarian Bolognese	Quorn Sausages with Mash Potato and Gravy	Creamy Vegetable Pie with Roast Potatoes & Gravy	Vegetable and Mixed Bean fajitas with Rice	Cheese and Pepper Whirl with Chips
	Jacket Potato	With a choice of Filling	With a choice of Filling	With a choice of Filling	With a choice of Filling	With a choice of Filling
	Vegetables	Carrots Garden Peas	Sweetcorn Green Beans	Fresh Mixed Seasonal Vegetables	Grated Carrot Salad Cauliflower	Baked Beans Garden Peas
	Dessert	Sticky Toffee Apple Crumble with Custard Yoghurt Fresh Fruit Platter	Chocolate and Beetroot Brownie Yoghurt Fresh Fruit Salad	Ice Cream & Fruits of the Forest Yoghurt Fresh Fruit Platter	Iced Sponge Yoghurt Fresh Fruit Salad	Chocolate Cocoa Cookie Fruit and Yoghurt Station
29-Apr 20-May 17-Jun 8-Jul	Main	Macaroni Pastitsio	BBQ Chicken with 50/50 Rice	Roast (as advertised) with Roast Potatoes & Gravy	50% Plant Based Beef Lasagne with Garlic Bread	MSC Fish Fingers, Chips, Tomato Sauce
	Vegetarian	Wholemeal Vegetable Pasta Bake	Mixed Bean Jollof Rice	Lentil and Basil Puff Pastry Turnover with Roast Potatoes	Vegetarian Lasagne with Garlic Bread	Cheese and Tomato Quiche with Chipped Tomatoes
	Jacket Potato	With a choice of Filling	With a choice of Filling	With a choice of Filling	With a choice of Filling	With a choice of Filling
	Vegetables	Crunchy Carrot Sticks Peas	Green Beans Coleslaw	Fresh Mixed Seasonal Vegetables	Broccoli Sweet corn	Baked Beans Garden Peas
	Dessert	Chocolate & Banana Square Yoghurt Fresh Fruit Salad	Lemon Drizzle Cake Yoghurt Fresh Fruit Platter	Apple Flapjack Yoghurt Fresh Fruit Salad	Peach Upside Down Cake with Custard Yoghurt Fresh Fruit Platter	Mixed Fruit Crumble with Custard Yoghurt Fresh Fruit Salad
6-May 3-Jun 24-Jun 15-Jul	Main	Wholemeal Beef and Red Pepper Pizza with New Potatoes	Chilli Con Carne with White Rice	Roast Chicken & Stuffing with Roast Potatoes & Gravy	50% Plant Based Chicken Tikka Masala with Rice & Curry Bread	MSC Fish Fingers, Chips, Tomato Sauce
	Vegetarian	Wholemeal Cheese and Tomato Pizza with New Potatoes	Vegetarian Chilli With White Rice	Vegetable Wellington with Roast Potatoes & Gravy	Lentil and Sweet Potato Curry with Rice & Curry Bread	Red Pepper and Cheese Frittata with Chips
	Jacket Potato	With a choice of Filling	With a choice of Filling	With a choice of Filling	With a choice of Filling	With a choice of Filling
	Vegetables	Sliced Carrots & Green Beans	Sweetcorn Tomato Salad	Broccoli and Cauliflower	Tomato & Onion Salad Diced Cucumber	Garden Peas Baked Beans
	Dessert	Mixed Fruit Crumble with Custard Yoghurt Fresh Fruit Salad	Vanilla Shortbread Yoghurt Fresh Fruit Platter	Sliced Cheese, Apple and Biscuits Yoghurt Fresh Fruit Salad	Apple Pie with Custard Yoghurt Fresh Fruit Platter	Carrot & Sultana Cake Fruit and Yoghurt Station