

GCC Central Spring
Summer 2024

WEEK ONE

08/04/2024
29/04/2024
20/05/2024
17/06/2024
08/07/2024
02/09/2024
23/09/2024
14/10/2024

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---------------------|---|---|---|---|---|
| Option One | Macaroni Cheese | Beef Burger in a Bun with Potato Wedges | Roast Chicken with Roast Potatoes & Gravy | Minced Beef & Onion Pie with New Potatoes | Fishfingers with Chips & Tomato Ketchup |
| Option Two | Vegan Meatballs with Tomato Sauce & Rice | Vegan Spaghetti Bolognese | Vegan Sausages, Roast Potatoes & Gravy | Lentlil & Sweet Potato Curry with Rice | Cheese & Tomato Pizza with Chips & Tomato Ketchup |
| Option Three | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket Potato with Baked Beans, Cheese or Salmon Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise |
| Vegetables | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day |
| Dessert | Vanilla Sponge with Chocolate Sauce | Vanilla Shortbread | Strawberry Jelly with Mandarins | Sticky Toffee Apple Crumble with Custard | NEW Syrup Snap Biscuit |

WEEK TWO

15/04/2024
06/05/2024
03/06/2024
24/06/2024
15/07/2024
09/09/2024
30/09/2024
21/10/2024

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|---------------------|---|---|---|---|---|
| Option One | Summer Vegetable Risotto | Pork Sausage In a Bun With Potato Wedges | Roast Turkey with Roast Potatoes & Gravy | Chef's Special Chicken Korma with Rice | Fish Fingers with Chips & Tomato Ketchup |
| Option Two | Cheese & Tomato Pinwheel with New Potatoes | Mexican Five Bean rice | Vegetable Wellington with Roast Potatoes & Gravy | Wholemeal Vegetable Pasta Bake | Vegan Sausages with Chips & Tomato Ketchup |
| Option Three | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise |
| Vegetables | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day |
| Dessert | Ice Cream | Marble Sponge with Custard | Oaty Cookie with Apple Slices | Peach Crumble with Custard | Chocolate Shortbread |

WEEK THREE

22/04/2024
13/05/2024
10/06/2024
01/07/2024
22/07/2024
16/09/2024
07/10/2024

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|---------------------|---|---|---|---|---|
| Option One | NEW Vegetable Fajitas with Wedges | Spaghetti Bolognese | Roast Gammon with Roast Potatoes & Gravy | NEW Chicken Paella | Fish fingers with Chips & Tomato Ketchup |
| Option Two | BBQ Quorn with Rice | Cheese & Tomato Pizza with Potato Wedges | Vegan Quorn with Roast Potatoes & Gravy | Spinach and Cheese Whirl with Potato Wedges | Cheese & Bean Pasty with Chips & Tomato Ketchup |
| Option Three | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise | Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise |
| Vegetables | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day |
| Dessert | Ice Cream | Pear & Chocolate Upside Down Cake with Custard | Apple Flapjack | Banana Sponge with Banana Slices and Custard | Fruity Shortbread |

MENU KEY

Added Plant Power Wholemeal Vegan Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods 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. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

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feeding the imagination