



SUPERFANTASTIC SCHOOL MEALS

October 2024 - March 2025





WEEK 1

W/C - MONDAY 4TH NOVEMBER. 25TH NOVEMBER. 16TH DECEMBER. 20TH JANUARY. 10TH FEBRUARY. 10TH MARCH. 31ST MARCH

MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOICE1- H, W, V, Margherita pizza with potato wedges Allergens: (Giu), (Wh), (so), (Mi), m/c (E)	CHOICE 2 - H, W Chicken curry with rice Allergens: (Su)	All day breakfast - choose from meat or climate friendly option	CHOICE 1 - H Roast chicken, Yorkshire pudding, gravy and roast potatoes Allergens: (GIU), (Wh,)(Mi), (E)	CHOICE1 - H Homemade breaded haddock fillet served with fresh chips Allergens: (GIU), (Wh), (E), (Mi)
CHOICE 2 - H, W, V, VE Katerveg meatballs served with homemade tomato sauce & pasta Allergens: (GIU), (WN), (So)	CHOICE 2 - H, V, VE Chickpea & sweetcorn burger served in a bun with potato wedges Allergens: (GIU), (Wh), (Mi, (So)	Meat Option Allergens: (Glu), (Wh), (E), (Mi) Climate Friendly Allergens: (Glu), (Wh)	CHOICE 2 - H, V Golden pastry topped vegetable pie, gravy & roast potato Allergens: (Glu), (Wh), (Mi), (Ce)	CHOICE 2 - H, V Tangy cheese, quinoa & vegetable muffin served with fresh chips Allergens: (GIU), (Wh), (E), (Mi)



DESSERT - V. VE

Fruit Salad

DESSERT - H, W, V

Butternut and date cake

Allergens: (Wh), (E)

DESSERT - H, V, VE

Cornish fairing biscuits and fruit slices

Allergens: (Glu), (Mi), (E)



DESSERT - H, V, VE

Fruit platter or Yoghurt

Allergens: (SU), (Mi)

DESSERT - H, W, V, VE

Fruity cornflake tart with custard

> Allergens: (Wh), (Bar)

65

AVAILABLE EVERY DAY: FRESH SALAD BAR/ FRESH FRUIT AND YOGHURT











WEEK 2

W/C - MONDAY 11TH NOVEMBER. 2ND DECEMBER. 6TH JANUARY. 27TH JANUARY. 24TH FEBRUARY. 17TH MARCH

MONDAY	MEAT FREE TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
CHOICE 1 - H, W Baked bean and sausage pasta bake Allergens: (Glu), (Wh)	Katerveg mince chilli and rice Allergens: (So)	CHOICE 1 - H Chicken chow mein Allergens: (Glu), (Wh), (Se), (So)	CHOICE 1 - H Roast beef, Yorkshire pudding, gravy and roast potatoes Allergens: (Glu), (Wh), (Mi), (E)	Fish fingers served with fresh chips Allergens: (Glu), (Wh), (F)			
CHOICE 2 - V, VE Quorn dippers with seasoned potato	CHOICE 2 - H, V Tasty cheese wheels with herby diced	CHOICE 2 - H, V, VE Vegetable sausage, mash and gravy	CHOICE 2 - H, V, VE Roast Quorn fillet, gravy and roast	CHOICE 2 - H, W, V Homemade cheese and tomato quiche			
wedges Allergens: (Glu), (Wh)	potato Allergens: (Glu), (Wh), (Mi), (Mu)	Allergens: (Glu), (Wh), (Ce)	potatoes Allergens: (Glu), (Wh), (Bar)	served with fresh chips Allergens: (Glu), (Wh), (E), (Mi)			
SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE / TUNA MAYONNAISE / COLESLAW							



DESSERT - V, VE

Fruit Salad



DESSERT -H, V, VE

Fruity flapjack

Allergens: (Glu), (O) m/c (Wh), (Bar)

DESSERT - H, W, V

Westcountry root cake

Allergens: (Glu), (Wh), (E) m/c (Mi), (Bar)

DESSERT - H, V, VE

Fruit Platter

Allergens: (Glu), (O), M/C: (Wh), (Bar)

DESSERT - H, V

Zesty cake with custard

Allergens: (Glu), (Wh), (E), (Su), (Mi) m/c (Bar)

AVAILABLE EVERY DAY: FRESH SALAD BAR / FRESH FRUIT AND YOGHURT

H = HOME-MADE IN THE KITCHEN, W = WHOLE WHEAT INGREDIENTS, VE = VEGAN DISH, V = VEGETARIAN,

Allergen Key: Gluten (Glu), Barley (Bar), Wheat (Wh), Oats (O), Rye (R), Soya, (So), Sulphites (Su), Sesame (Se), Peanuts (P), Mustard (Mu), Molluscs (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Continue (Mo), Molluscs (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Continue (Mo), Molluscs (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Continue (Mo), Molluscs (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Continue (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Continue (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), Mollusca (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), Mollusca (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), Mollusca (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), Mollusca (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), Mollusca (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), Mollusca (Mo), Mollusca (Mo), Mollusca (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Mollusca (Mo), Mo









WEEK 3

W/C - MONDAY 18TH NOVEMBER, 9TH DECEMBER, 13TH JANUARY, 3RD FEBRUARY, 3RD MARCH, 24TH MARCH

	MONDAY	TUESDAY	MEAT FREE WEDNESDAY	THURSDAY	FRIDAY			
	CHOICE 1 - H, W	CHOICE 1 - H	CHOICE 1 - H, V, VE	CHOICE 1 - H	CHOICE 1 - H			
	Beef cobbler served with mash and gravy	Chicken paella	Tasty Katerveg bolognaise with garlic	Roast gammon loin, Yorkshire Pudding,	Homemade fish cakes served with fresh			
	Allergens:		bread & pasta	gravy & roast potatoes	chips			
	(Glu)(Wh) m/c (Mi)(Bar)		Allergens: (Glu), (Wh), (So) m/c (Se)	Allergens: (Glu), (Wh), (E)	Allergens: (Glu), (Wh), (F), (E)			
	CHOICE 2 - H, V Crispy samosa with rice Allergens: (Glu), (Wh), (E)	CHOICE 2 - V, VE Quorn nuggets with diced potato Allergens: (Glu), (Wh)	CHOICE 1 - H, V Creamy macaroni cheese with garlic bread Allergens: (Glu), (Wh), (Mi), (Mu) m/c(Se)	Golden crisp topped shepherds pie, gravy & roast potatoes Allergens: m/c (Glu), (Wh), (Bar)	CHOICE 2 - V, VE Quorn fingers served with fresh chips Allergens: (Glu), (Wh)			
	SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE / TUNA MAYONNAISE / COLESLAW							
	DESSERT - V VE	DESSERT - H, V	DESSERT - H, V, VE	DESSERT - H, V, VE	DESSERT - H, W, V, VE			
1	Fruit salad	Orange honey cake	Custard biscuits	Fruit Platter	Chocolate cake			
		Allergens: (Glu), (Wh), (Mi), (E)	with fruit slices	Allergens: (So)	with chocolate sauce			
		(Giu), (Wil), (Mi), (E)	Allergens: (Glu), (Wh)	(30)	Allergens: (Glu)(Wh)(E)(Mi)			

AVAILABLE EVERY DAY: FRESH SALAD BAR / FRESH FRUIT AND YOGHURT

Fresh fruit, local WESTCOUNTRY yoghurt and West Country milk available daily. Fresh drinking water is available throughout the lunch time period.

All meals served with seasonal vegetables. Chicken alternatives to beef and pork upon request. One meat free day.

m/c(Bar)

you can have

you can nave rice mixed or brown rice mixed or botatoes!

Allergen Key: Gluten (Glu), Barley (Bar), Wheat (Wh), Oats (O), Rye (R), Soya, (So), Sulphites (Su), Sesame (Se), Peanuts (P), Mustard (Mu), Molluscs (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Cor



ED'S SPECIAL EVENTS



NOVEMBER

BONFIRE NIGHT (TUESDAY 5TH NOVEMBER)

Hotdogs with seasoned wedges, Warming chilli and rice, Jacket potatoes with bonfire beans and cheese. Toffee apple cake and custard



DECEMBER

CHRISTMAS LUNCH (SEE YOUR SCHOOL FOR DATE)

See your schools poster for the full Christmas menu and date



JANUARY

SIX NATIONS (FRIDAY 31ST JANUARY)

Fish fillet and chips or pasta, Cheese and leek plait, served with French green beans and carrots, Melting moments



FEBRUARY **TEDDY BEAR DAY**

(MONDAY 10TH FEBRUARY)

Winnie the Pooh honey chicken with seasoned wedges and coleslaw, Kung Fu Panda stir fried noodles with veg, Paddington Bear marmalade cake



MARCH **INTER. SCHOOL MEAL DAY**

(THURSDAY 13TH MARCH)

Roast beef and Yorkshire pudding, Italian Frittata, Lamington tray bake, Salad bar includes Swedish beetroot and apple salad





At CATERed, we pride ourselves that the majority of the food we serve is cooked from scratch every day, making Ed's lunchtime menu truly awesome! Because we use fresh, local, seasonal and organic ingredients we're also supporting local growers, farmers and the regional economy whilst we keep an eye on our eco-footprint.

We use:-

- Locally caught and landed Pollock and Mackeral
- Free range eggs (including in our mayonnaise)
- · Westcountry milk
- · Westcountry voahurts
- Organic herbs
- No fried food
- Fairtrade suaar
- Wholemeal flour
- · Seasonal fresh vegetables and fruit (which may vary due to availability)

Please visit our pages at www.catered.org.uk

UIFSM: All children in Reception, Year 1 and Year 2 are entitled to receive a FREE school meal every day regardless of household circumstances. This is called universal infant free school meals. So you can come in and have a great tasting meal every day and pay Ed nothing!

We encourage everyone to take up this free offer!

FSM: If you think you may be entitled to free school meals for your child under gaed 7 and for older children. information about free school meals can be found by following the link to Free School Meals within the CATERed webpages or by calling the FSM team on 01752 307410. Eligibility for FSM also provides schools with additional income via the Pupil Premium.

We encourage everyone one who's eligible to take up this free offer!

If you are buying a meal, one of Ed's Super Fantastic two course meals including a drink currently costs £2.75.

For a full allergen breakdown please contact us at catering@catered.org.uk, let us know what school your child attends so we can talk through the menu offer currently at that school.

Mandatory Food Standards apply to all school lunches details can be found by following the link from our pages or by visiting http://www.schoolfoodplan.com/actions/school-food-standards/



















is a company jointly owned by schools across the City and Plymouth City Council serving great tasting, freshly prepared food to children and young people every day.





We want to know what you think about our food so if you have any questions, comments or want to send us some recipe ideas contact us on **01752 977166** or by email catering@ catered.org.uk

