ENFIELD Catering SERVICES

FUELLING OUR NEXT GREAT MINDS

SALAD BAR AND BREAD SERVED EVERYDAY!

Our menu's have our Lead Chef's stamp of approval! Our Lead Chef Louis Davidson has developed our menus with the help of Chef's who are in industry now to bring all of the best bits we love about food into our school communities

WEEK 1

MENU FOR SUMMER TERM

MONDAY

Macaroni Cheese, Broccoli & Garlic Bread (V)

Spanish Potato & Pepper Tortilla, Broccoli & Garlic Bread (V) (DF)

Jacket Potato with Cheddar Cheese (V) (GF) or Three Bean Chilli (VG) (DF) (GF)

Yoghurt Pot (V) (GF) or Fresh Fruit (VG) (DF) (GF)

TUESDAY

Roast Chicken, Herby New Potatoes, Carrots, Green Cabbage & Gravy (GF) (DF)

Veggie Roast, Herby New Potatoes, Carrots, Green Cabbage & Gravy (VG) (DF)

Organic Whole Wheat Fusilli with Tomato & Basil Sauce (VG) (DF)

Banana & Jam Cake (V) (DF) or Fresh Fruit (VG) (DF)

WEDNESDAY

Spaghetti Bolognese, Green Beans

Lentil Spaghetti Bolognese, Green Beans (V)

Chicken & Veg Rice Pot with Sweet Chilli Sauce (DF)

Orange & Pumpkin Seed Shortbread (VG) (DF) or Fresh Fruit (VG) (DF) (GF)

THURSDAY

Jollof Rice with Chicken, Crunchy Slaw (DF)

Black Bean & Sweet Potato Stew, Crunchy Slaw, Jollof Rice (V) (DF)

Fresh Organic Pesto Pasta Salad (VG)

Lemon & Poppyseed Tray Cake (V) (DF) or Fresh Fruit (VG) (DF) (GF)

FRIDAY

Battered Pollock Fillet, Oven Chips & Garden Peas (DF)

Chickpea Falafel, Carrot & Hummus Pitta Pocket (VG) (DF)

Jacket Potato with Tuna & Sweetcorn (GF) (DF) Or Baked Beans (VG) (GF) (DF)

Summer Fruit Pot (VG) (DF) or Fresh Fruit (VG) (DF) (GF)

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN-FREE

RED TRACTOR CERTIFIED STANDARDS

FOOD FOR LIFE Soil Association

ENFIELD Catering SERVICES

FUELLING OUR NEXT GREAT MINDS

SALAD BAR AND BREAD SERVED EVERYDAY!

Our menu's have our Lead Chef's stamp of approval! Our Lead Chef Louis Davidson has developed our menus with the help of Chef's who are in industry now to bring all of the best bits we love about food into our school communities.

WEEK 2

MENU FOR SUMMER TERM

MONDAY

Zesty Chickpea Tagine, Herby Couscous, Sweetcorn (VG) (DF)	Vegetable Pizza Margherita, Sweetcorn (V)	Salad Niçoise (French Summer Egg Salad) (V) (GF)

Yoghurt Pot (V) (GF) or Fresh Fruit (VG) (DF) (GF)

TUESDAY

Garlic & Herb Chicken, Roast New Potatoes, Broccoli & Gravy (GF) (DF)	Spinach & Feta Bake, Roast New Potatoes, Broccoli (V)	Quorn & Veg Rice Pot with Sweet Chilli Sauce (V) (DF)

Carrot, Ginger & Sunflower Seed Cake (V) (DF) or Fresh Fruit (VG) (DF) (GF)

WEDNESDAY

Lamb Meatloaf, Potato & Swede Mash, Roasted Carrots & Gravy (GF)	New Potato & Spring Onion Frittata, Roasted Carrots (V) (DF) (GF)	Jacket Potato with Cheese (V) (GF) or Baked Beans (VG) (DF)

Apricot Flapjack (VG) (DF) or Fresh Fruit (VG) (DF) (GF)

THURSDAY

Caribbean Jerk Chicken, Rice and Peas, Green Beans (GF) (DF)	Sweet Potato & Spinach Stew, Rice and Peas, Green Beans (VG) (DF)	Organic Whole Wheat Fusilli Pasta with Basil Pesto (VG) (DF)

Chocolate & Beetroot Cake (V) (DF) or Fresh Fruit (VG) (DF) (GF)

FRIDAY

Breaded Fish Fingers, Oven Chips, Garden Peas & Ketchup (DF)	Veggie Sausage Roll, Oven Chips, Garden Peas & Ketchup (V) (VG)	Jacket Potato with Tuna & Sweetcorn (GF) (DF) Or Baked Beans (VG) (GF) (DF)

Pancakes & Fruit Compote (V) or Fresh Fruit (VG) (DF) (GF)

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE

RED TRACTOR CERTIFIED STANDARDS

FOOD FOR LIFE Soil Association