

**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.

**St Mary Bryanston  
Square April – October  
Gold Menu 2019** V2



		<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>WEEK 1</b>  22 April 13 May 10 June 1 July 22 July 16 Sept 7 Oct	<b>Main</b>	Chicken Sausages with Baked Potato Wedges and Gravy	50% Plant Based Spaghetti Bolognaise (Organic Beef)	Roast Chicken with Roast New Potatoes & Gravy	Chicken and Bean Fajitas with Rice (Free Range)	MSC Salmon Fishcake/ Fishfingers with Chips and Homemade Tomato Sauce
	<b>Vegetarian</b>	Quorn Sausages with Baked Potato Wedges and Gravy	Wholemeal Pasta Neapolitan with Spinach	Creamy Vegetable Pie with Roast New Potatoes & Gravy	Lentil and Sweet Potato Curry with Rice	Cheese and Pepper Whirl with Chips
		Carrots Cauliflower	Sweetcorn Roast Butternut Squash	Carrots Green Beans	Mixed Peppers Broccoli	Baked Beans Garden Peas
	<b>Dessert</b>	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Sticky Toffee Apple Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter
<b>Week 2</b>  29 April 20 May 17 June 8 July 2 Sept 23 Sept 14 Oct	<b>Main</b>	Beef Burger with Baked Jacket Wedges	BBQ Chicken with 50/50 Rice (Free Range)	Roast Turkey with Roast Potatoes & Gravy	50% Plant Based Beef Lasagne with Garlic Bread (Organic Beef)	MSC Breaded Fish with Chips, and Homemade Tomato Sauce
	<b>Vegetarian</b>	Quorn Burger with Baked Jacket Wedges	Macaroni Cheese with Garlic Bread	Lentil and Basil Puff Pastry Turnover with Roast Potatoes	Vegetable and Bean Fajitas with 50/50 Rice	Vegetable and Cheese Pasty with Chips
		Carrots Sweetcorn	Green Beans Cauliflower	Carrots Cabbage	Broccoli Mixed Peppers	Baked Beans Garden Peas
	<b>Dessert</b>	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Chocolate and Banana Square with Milk Organic Fruit Yoghurt Fresh Fruit Platter
<b>Week 3</b>  6 May 3 June 24 June 15 July 9 Sept 30 Sept	<b>Main</b>	50% Plant Based Chicken Tikka Masala with Rice (Free Range)	Beef Meatballs with Mash and Gravy	Roast Chicken & Stuffing with Roast Potatoes & Gravy	Wholemeal Beef and Red Pepper Pizza with Coleslaw	MSC Battered Fish with Chips, Homemade Tomato Sauce
	<b>Vegetarian</b>	Mixed Bean Cassoulet with Rice	Chickpea Aloo Chat with Rice	Vegetable Wellington with Roast Potatoes & Gravy	Wholemeal Cheese and Tomato Pizza with Coleslaw	Red Pepper and Cheese Frittata with Chips
		Mixed Peppers Carrots	Sweetcorn Cabbage	Carrots Broccoli	Green Beans Cauliflower	Garden Peas Baked Beans
	<b>Dessert</b>	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Organic Fruit Yoghurt Fresh Fruit Platter	Sliced Cheese, Apple and Biscuits Organic Fruit Yoghurt Fresh Fruit Platter



\*Halal Sites – Chicken Sausage  
All other Sites – School Selection

Available Daily )  
Bread freshly baked on site daily  
Daily salad selection  
Fresh fruit and Organic Fruit Yoghurt