

Waltham Forest Catering Summer Primary Menu 2017

Week Commencing, 17.4.17, 8.5.17, 5.6.17, 26.6.17, 17.7.17, 18.9.17, 9.10.17





	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	 Vegetable Lasagne 	Spaghetti Bolognaise	Spicy Moroccan Meatballs	Sticky Chicken	Fish Fingers
Vegetarian choice	 Vegetable Biryani 	Street Style Vegetable Noodles	Sunny Sweetcorn Quiche	Quorn Mince & Lentil Burger in a bun	Quorn Sausage In a Homemade Roll
Alternative choice	Tuna/Cheese Baguette	 Homemade Salmon & Tomato Ketchup Fishcakes 			Homemade Battered Fish with Lemon Garnish.
Sides	Jacket Wedges	New Minted PotatoesWholemeal Spaghetti	Herby Diced PotatoesCous Cous/Mixed Rice	Mixed RiceFresh Sweet Potato Wedges	Oven baked Chipped Potatoes
Unlimited Vegetables	Garden PeasSweetcorn	Fresh Seasonal BroccoliOrganic Seasonal Carrots	Whole Green BeansFresh Seasonal Cabbage	Sugar Snap PeasSweetcorn	Garden PeasBaked Beans
Unlimited Seasonal Salad Selection	Fresh salads	Fresh salads from salad selection	Fresh salads from salad selection	Fresh salads from salad selection	Fresh salads from salad selection
Desserts	 Sliced Peaches with Custard Organic Fruit Yogurt Seasonal Fresh Fruit Platter 	 Chocolate & Beetroot Traybake with Organic Milk and Fresh Fruit Iced Fruit Smoothie Seasonal Fresh Fruit 	 Homemade shortbread Biscuits with Organic Milk and Fresh Fruit Organic Fruit Yogurt Seasonal Fresh Fruit Platter 	 Finger of Ginger Cake & Custard with Fresh Fruit Strawberries in Jelly Seasonal Fresh Fruit 	 Fresh Seasonal Fruit & Ice Cream Organic Fruit Yogurt Seasonal Fresh Fruit Platter
		Platter		Platter	

Homemade bread will accompany all meals. All bread, cakes, pizza bases and pastry are freshly made using organic flour.

N.B. Where halal meat has been requested by the school, it is HFA certified (or equivalent)

Fresh Fruit is available with all desserts.



Waltham Forest Catering Summer Primary Menu 2017





Week Commencing 24.4.17, 15.5.17, 12.6.17, 3.7.17, 4.9.17, 25.9.17, 16.10.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	 Oriental Vegetables & Quorn Chicken Stir Fry 	Beef Pastitisio	Sausages with Caramelised Onions	 Lemon and Garlic chicken 	 Fish Fingers
Vegetarian choice	Macaroni Cheese with Crispy Topping	Spinach & Cherry Tomato Frittata	Quorn Sausages with Caramelised Onions	Homemade Country Pizza	Quorn Fajitas
Alternative choice		Salmon Goujons	Vegetable Jollof Rice		 Homemade Crispy Battered Fish with Lemon Garnish
Sides	• Noodles	Herby Diced Potatoes	Creamy Mashed Potato	Oven Baked Jacket WedgesMixed Rice	Oven baked Chipped Potatoes
Unlimited Vegetables	Garden PeasFresh Seasonal Broccoli	SweetcornGreen Beans	Fresh Seasonal Organic CarrotsMixed Vegetables	Sweetcorn Mini CobsRoast Butternut squash	Garden PeasBaked Beans
Unlimited Seasonal Salad and Bread Selection	Fresh saladsHomemade Garlic Bread	Fresh saladsHomemade Bread	Fresh saladsHomemade Bread	Fresh saladsHomemade Tomato Bread	Fresh saladsHomemade Wholemeal Bread
Desserts	 Pineapple rings with custard. Organic Fruit Yogurt with SeasonaL fresh fruit Seasonal Fresh Fruit Platter 	 English Apple with Oat Crumble and Custard Peach Slices and Custard Seasonal Fresh Fruit Platter 	 Finger of Chocolate Cake, Custard & Fresh Fruit Organic Fruit Yogurt with Seasonal fruit Seasonal Fresh Fruit Platter 	 Chilled Watermelon Organic Fruit Yogurt plus Fresh Fruit Seasonal Fresh Fruit Platter 	 Fresh Fruit with Organic Yogurt Cheese, Biscuits and English Apple Seasonal Fresh Fruit Platter

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Waltham Forest Catering Summer Primary Menu 2017



Week Commencing 1.5.17, 22.5.17, 19.6.17, 10.7.17, 11.9.17, 2.10.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	Summertime Pizza	Homemade Beef Burger in a Bap	 Chicken and Sweetcorn Pie 	 Roast Turkey with Sage & • Onion Stuffing 	Fish Fingers
Vegetarian choice	Spicy Tomato & Pasta Bake	Sweet Potato & Chickpea Curry	Mediterranean Vegetable& Feta Layer	Olive & Tomato Risotto	Red Vegetable Chilli
Alternative choice		Breaded Salmon Fillet	 Jacket Potatoes with Grated Cheese 	Vegetable Samosa	Homemade Crispy Battered Fish with Lemon Garnish
Sides	Sauté Potatoes	Spicy Jacket WedgesMixed Rice	 Creamy Mashed Potato 	Rosemary RoastPotatoes	Oven baked Chipped Potatoes Mixed Rice
Unlimited Vegetables	Mixed VegetablesGreen Beans	Sweetcorn Mini CobsGarden Peas	Fresh Seasonal BroccoliFresh Seasonal Glazed Organic Carrots	SweetcornSeasonal Cabbage	- Cardon i cao
Unlimited Seasonal Salad Selection	Fresh salads from salad selection	Fresh salads from salad selection	 Fresh salads from salad selection 	 Fresh salads from salad selection 	Fresh salads from salad selection
Desserts	 English Apple Eves Sponge and Custard Organic Fruit Yogurt Seasonal Fresh Fruit Salad 	 Chocolate Cracknel Custard and Fresh Fruit Organic Fruit Yogurt and Fresh Fruit Seasonal Fresh Fruit 	 Cheese, Biscuits and English apple English Apple Compote with Vanilla Ice Cream. Seasonal Fresh Fruit 	 Organic Carrot Cake with Custard Organic Fruit Yogurt with Fresh Fruit Seasonal Fresh Fruit 	Fruit Chilled Milk with Seasonal Fresh Fruit
		Salad	Platter		

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