

MONDAY 21st APRIL**Bank Holiday****TUESDAY 22ND APRIL**

MAIN British Pork Sausages served with Crushed new potatoes
Steamed Broccoli and Rich Gravy

MAIN Vegetarian Sausages served with Crushed new potatoes
Steamed Broccoli and Rich Gravy **(VEGETARIAN)**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Apple crumble and custard

WEDNESDAY 23rd APRIL

MAIN British Roast Chicken served with Roast Potatoes,
Seasonal Vegetables and Rich Gravy

MAIN Mushroom, Spinach and Lentil Pie served with Roast Potatoes,
Seasonal Vegetables and Rich Gravy **(VEGETARIAN)**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT VICTORIA sponge

THURSDAY 24th APRIL

MAIN Bolognese pasta cheesy Bake served with garlic slice and sweetcorn
Macaroni Cheese served with garlic slice and sweetcorn
(VEGETARIAN)

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Chocolate Brownie

FRIDAY 25th APRIL

MAIN Chicken burger with served with Chips,
And Baked Beans

MAIN Spicy Beanburger served with Chips, Baked Beans **VEGETARIAN**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily **DESSERT** Choice of Home
Bakes or Dessert Pots

**AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED
MAIN COURSE EVERY DAY!**

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

THE DELI

PLEASE SPEAK TO THE CATERING MANAGER. WHILST WE DO NOT BRING WHOLE NUTS OR

INGREDIENTS WITH NUTS INTO OUR KITCHENS, SOME PRODUCTS ARE SUBJECT TO 'MAY CONTAIN' STATUS IN MANUFACTURING

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



ORGANIC MILK



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

MONDAY 28TH April

British fry up sausages pork or vegan, Bacon scrambled egg
hash brown mushrooms beans or tomatoes and toast
A selection of Paninis, Jacket Potatoes and Pasta Pots available daily
DESSERT ICED Raspberry Ripple Sponge

TUESDAY 29TH April

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with
Traditional Garnishes and Accompaniment
A selection of Paninis, Jacket Potatoes and Pasta Pots available daily
DESSERT Strawberry Mousse

WEDNESDAY 30TH April

MAIN British Roast Gammon served with
Roast Potatoes, Seasonal Vegetables and Rich Gravy
MAIN Welsh Potato Cake Served with Seasonal Vegetables and rich Gravy
(VEGETARIAN)
A selection of Paninis, Jacket Potatoes and Pasta Pots available daily
DESSERT Pineapple Upside Down Sponge and Custard

THURSDAY 1ST May

MAIN Rich Beef Lasagne served with Garlic Slice, Chef's Salad
MAIN Mushroom Carbonara served with Garlic Slice, Chef's Salad (VEGETARIAN)
A selection of Paninis, Jacket Potatoes and Pasta Pots available daily
DESSERT Apple pie and cream

FRIDAY 2ND May

MAIN peperoni pizza served with Chips, Beans or Salad
MAIN Margherita Pizza with Fresh Basil served with Chips,
Beans or Chef's Salad (VEGETARIAN)
A selection of Paninis, Jacket Potatoes and Pasta Pots available daily DESSERT Choice of Home
Bakes or Dessert Pots

**AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED
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MONDAY 5TH MAY

BANK HOLIDAY

TUESDAY 6TH MAY

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Raspberry Cheesecake

WEDNESDAY 7TH MAY

MAIN Roast Thyme and Sage Turkey with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy

MAIN Roasted Vegetable Quiche, Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (**VEGETARIAN**)

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Chocolate Orange Brownie

THURSDAY 8TH MAY

MAIN Sausage Plait with Buttery New Potatoes
Rich Gravy and Seasonal Greens

MAIN Vegetarian Cottage pie topped with Buttery Mashed Potatoes,

Rich Gravy and Seasonal Greens (**VEGETARIAN**)

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Lemon Drizzle Cake

FRIDAY 9TH MAY

MAIN Battered Cod served with Chips Baked Beans or Garden Peas

MAIN Vegetable and lentil turnover served with
Chips, Baked Beans or Garden Peas (**VEGETARIAN**)

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU **PLUS** A PLANT BASED

MAIN COURSE EVERY DAY!

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MONDAY 12TH MAY

Macaroni Cheese with Bacon Served with trio of vegetables and

Fresh Basil and tomato pasta Served with trio of vegetables

(VEGETARIAN)

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Oat Topped Peach Crumble with Vanilla cream

TUESDAY 13TH MAY

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Meringue Topped Berry Mousse

WEDNESDAY 14TH MAY

MAIN Roast Chicken Crispy Roast Potatoes,

Seasonal Vegetables and Rich Gravy

MAIN Spinach and Feta Pie served with Crispy Roast Potatoes, Seasonal

Vegetables and Rich Gravy **(VEGETARIAN)**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Marbled Chocolate and Vanilla Sponge with Chocolate Sauce

THURSDAY 15TH MAY

MAIN Minced Beef and onion pie served with New Potatoes Sweetcorn and Gravy

MAIN Vegetable and Bean Chilli Burrito served with Potato Wedges, Sweetcorn

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Jelly and Ice-cream

FRIDAY 16th MAY

MAIN BBQ Chicken Burger served with Chips, Beans or Chef's Slaw

MAIN Vegetable Tortilla served with Chips, Beans or Chef's Slaw **(VEGETARIAN)**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Choice of Home Bakes or Dessert Pots

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MONDAY 19TH MAY**MAIN** Beef and Bean chilli with Nachos and cheese served with Sweetcorn or Fresh Salad**MAIN** Roasted Squash and Sage Risotto served with Sweetcorn or Fresh Salad **(VEGETARIAN)**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Syrup Sponge and Custard**TUESDAY 20TH MAY****MAIN** Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Lemon and lime cheesecake**WEDNESDAY 21ST MAY****MAIN** British Pork with Sage and Onion Stuffing Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy**MAIN** Herb Crusted Broccoli, Cauliflower and Leek Mornay with Crispy Roast Potatoes, Roasted Seasonal Vegetables and Rich Gravy **(VEGETARIAN)**A selection of Paninis, Jacket Potatoes and Pasta Pots available daily **DESSERT**

Iced Swirl Strawberry sponge

THURSDAY 22ND MAY**MAIN** Tuscan Chicken served with Crushed Potatoes and Green Beans**MAIN** Welsh potato cake served with Green Beans **(VEGETARIAN)**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Chocolate chip cookie**FRIDAY 23RD May****MAIN** pepperoni pizza served with Chips, Beans or Salad**MAIN** Margherita Pizza with Fresh Basil served with Chips, Beans or Chef's Salad **(VEGETARIAN)****(VEGETARIAN)**

A selection of Paninis, Jacket Potatoes and Pasta Pots available daily

DESSERT Choice of Home Bakes or Dessert Pots**THE DELI**AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU **PLUS** A PLANT BASED**MAIN COURSE EVERY DAY!**

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