

HULL CATERING SCHOOL MENU

WEEK COMMENCING <u>18th Nov. 9th Dec. 20th Jan.</u><u>10th Feb. 9th March. 30th March</u>

WEEK 3



WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		Meatballs in 2,13	Chicken Breast Burger 2 Seasonal Wedges 2	Roast Chicken Stuffing 2	Battered Fish 2,5 Fish Cakes 2,5,13
OPTION 1	Omelettes 2,4,7	Gravy or Tomatoe Sauce 2,13	Homemade Coleslaw 4,7,9	Creamed Potato 7	Chips
	Seasonal Wedges 2 Seasonal Vegetables	Creamed Potato 7 Seasonal Vegetables	Chicken Tikka Masala 7,9 Rice Seasonal Vegetables	Roast Potatoes Seasonal Vegetables Gravy	Peas / Mushy Peas / Beans
	For Allergens see numbers in bracket	ts next to each dish and refer to the table b	elow		
OPTION 2	Cheesy Pasta Bake 1-2-7 Garlic Bread 2-4-7 Seasonal Vegetables	Spicey Vegetable wrap 2-7 Seasonal Wedges 2 Seasonal vegetables	Vegetable Burgers (v) 1_2_4 Seasonal Wedges 2 Homemade Coleslaw 4-7-9 Seasonal vegetables	Quorn Roast 4,7 Stuffing 2 Creamed Potato 7 Roast Potatoes gravy Seasonal vegetables	Fishless Finger 1,2 Chips Peas /Mushy Peas Beans
	Chocolate Crunch 2,4,7	Orange and Lemon Shortcake 2,4,7	lce Cream 7	Strawberry Slice 2,4,7	Chocolate Eclairs 2.4.7
	Custard 7	Custard 7	Fresh Fruit Salad	Fresh Fruit Salad	Melting Moment Biscuits 2,4,7
DESSERT	Fresh Fruit salads	Fresh Fruit Salad	Whip 7	Jelly	Whip 7
CHOICE	Whip 7	Whip 7	Cheese and Crackers 2,7	Whip 7	Cheese and Crackers 2,7
	Cheese and crackers 2,,7 Yoghurts 7 Jellv	Cheese and crackers 2,7 Yoghurts 7 Jelly	Yoghurts 7 Jelly	Cheese and crackers 2,7 Yoghurts 7	Yoghurts 7
	We also offer Jacket	Potatoes with various fillings (4,5,7		ndwhiches with Salad Bar (2,3,4,	.7,9,13) (OPTION 4)
		-	ad Bar (2,4,5,9) (OPTION 5)		
		All served with unlimited Veg	•	y meals	
		aswell as Fres	h Baked Bread (2,4,7)		
		Fresh \	Nater and Milk		
		FRUIT AND VEGETABLES ARE	SUBJECT TO SEASONAL VARIA		

VEGETARIAN (V)

ALLERGENS

