

## Waltham Forest Catering Autumn/Winter Primary Menu 2016/17

Week Commencing, 31.10.16. 21.11.16. 12.12.16. 9.1.17. 30.1.17. 27.2.17. 20.3.17.





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	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	<ul> <li>Lamb spaghetti bolognaise and spaghetti</li> </ul>	Chicken Korma	Moroccan Lamb Tagine	Piri Piri Chicken & Herby     Potato	Fish Fingers
Vegetarian choice	<ul> <li>Autumn Vegetable</li> <li>Pizza</li> </ul>	Street Style Vegetable     Noodles	Vegetable samosa	Homemade Cheese and Sweetcorn Quiche	<ul><li>Vegetarian Sausages</li><li>in a roll</li></ul>
Alternative choice		Salmon Fillet in     Wholemeal Crumb	Macaroni Cheese		<ul> <li>Homemade Battered fish wit Lemon garnish.</li> </ul>
Sides	Wholewheat Spaghetti	Creamed Potatoes	Mixed Rice	Mixed Rice	Chipped Potatoes
	<ul> <li>Jacket Wedges</li> </ul>	• Rice		Half Jacket Potato	
Unlimited	<ul> <li>Garden Peas</li> </ul>	Fresh Seasonal Broccoli	Whole Green Beans	<ul> <li>Sugar Snap Peas</li> </ul>	Garden Peas
Vegetables	<ul> <li>Sweetcorn</li> </ul>	Organic Seasonal Carrots	Fresh Seasonal Cabbage	Roast Butternut Squash	Baked Beans
Unlimited Seasonal Salad Selection	<ul> <li>Fresh salads and</li> <li>Bread</li> </ul>	<ul> <li>Fresh salads from salad selection</li> </ul>	Fresh salads from salad selection	<ul> <li>Fresh salads from salad selection</li> </ul>	<ul> <li>Fresh salads from salad selection</li> </ul>
Desserts	<ul> <li>Sliced Peaches with Custard</li> <li>Organic Fruit Yogurt</li> <li>Seasonal Fresh Fruit Platter</li> </ul>	<ul> <li>Chocolate &amp; Beetroot         Traybake with Organic         Milk and Fresh Fruit</li> <li>Cheese, Biscuits and         Grapes</li> </ul>	<ul> <li>Homemade shortbread         Biscuits with Organic Milk         and Fresh Fruit</li> <li>Organic Fruit Yogurt</li> <li>Seasonal Fresh Fruit Platter</li> </ul>	<ul> <li>Finger of Ginger Cake &amp; Custard with Fresh Fruit</li> <li>Fruit in Jelly</li> <li>Seasonal Fresh Fruit Platter</li> </ul>	<ul> <li>Dorset Apple cake with custard</li> <li>Organic Fruit Yogurt</li> <li>Seasonal Fresh Fruit Platter</li> </ul>
		<ul> <li>Seasonal Fresh Fruit</li> <li>Platter</li> </ul>			

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)

Information on allergens present in this menu is available at <a href="https://www.walthamforest.gov.uk/schoolmeals">www.walthamforest.gov.uk/schoolmeals</a> or at the school





## Waltham Forest Catering Autumn/Winter Primary Menu 2016/17





Week Commencing 7.11.16. 28.11.16. 19.12.16. 16.1.17. 6.2.17. 6.3.17 27.3.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	Shepherd's Pie	Thai Beef Stir Fry	<ul> <li>Sausages with Caramelised Onions</li> </ul>	Lemon and Garlic chicken	Fish Fingers
Vegetarian choice	<ul> <li>Jacket Potatoes with Grated Cheddar Cheese and Homemade Coleslaw</li> </ul>	Rice, Chickpea and Vegetable Bake	Sweet Potato Pakora	Homemade Country     Pizza	Vegetarian Soya Mince Chilli
Alternative choice		Salmon Nuggets			Homemade Crispy     Battered Fish
Sides	Jacket Wedges	Creamy Mashed Potato	Herby Diced Potatoes	<ul> <li>Oven Baked Jacket Wedges</li> </ul>	<ul><li>Chipped Potatoes</li><li>Rice</li></ul>
Unlimited Vegetables	<ul><li>Garden Peas</li><li>Fresh Seasonal Broccoli</li></ul>	<ul><li>Sweetcorn</li><li>Green Beans</li></ul>	<ul><li>Fresh Seasonal Organic Carrots</li><li>Mixed Vegetables</li></ul>	<ul><li>Sweetcorn Mini Cobs</li><li>Roast Butternut squash</li></ul>	<ul><li>Garden Peas</li><li>Baked Beans</li></ul>
Unlimited Seasonal Salad and Bread Selection	<ul> <li>Fresh salads from Homemade Garlic Bread</li> </ul>	Fresh salads and Homemade Bread	Fresh salads and Homemade Bread	<ul> <li>Fresh salads and Homemade Tomato Bread</li> </ul>	Fresh salads Homemade     Wholemeal Bread
Desserts	<ul> <li>Pineapple rings with custard.</li> <li>Organic Fruit Yogurt</li> <li>Seasonal Fresh Fruit Platter</li> </ul>	<ul> <li>English Apple with Oat Crumble and Custard</li> <li>Peach Slices and Custard</li> <li>Seasonal Fresh Fruit Platter</li> </ul>	<ul> <li>Raspberry bun with         Organic Milk and Fresh         Fruit</li> <li>Seasonal Fresh Fruit         Platter</li> <li>Organic Fruit Yogurt</li> </ul>	<ul> <li>Finger of Chocolate         Cake, custard &amp; Fresh         Fruit</li> <li>Organic Fruit Yogurt         plus Fresh Fruit</li> <li>Seasonal Fresh Fruit         Platter</li> </ul>	<ul> <li>Fresh Fruit with Yogurt</li> <li>Cheese, Biscuits and Grapes</li> <li>Seasonal Fresh Fruit Platter</li> </ul>

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## Waltham Forest Catering Autumn/Winter Primary Menu 2016/2017



Week Commencing 14.11.16. 5.12.16 3.1.17 23.1.17 20.2.17 13.3.17.

	Monday	Tuesday	Wednesday	Thursday	Friday
Main choice	Beef Chilli Con Carne     and Nachos	Homemade Beef Burger in a Bap	Chicken and Sweetcorn Pie	<ul> <li>Roast Beef with Yorkshire Pudding</li> </ul>	• Fish Fingers
Vegetarian choice	Vegatable Pasta Bake	Vegetable and chickpea     Jollof Rice	Garden Vegetable     Surprise	<ul> <li>Vegetable Hot Pot</li> </ul>	`Roasted Vegetable Enchiladas
Alternative choice		Salmon nuggets	Jacket Potatoes with grated cheese or baked beans	Tuna Pasta Bake	<ul> <li>Homemade Crispy Battered</li> <li>Fish</li> </ul>
Sides	Mixed Rice	Spicy Jacket Wedges	<ul><li>Mixed Rice</li><li>Creamy Mashed Potatoes</li></ul>	Roast Potatoes	Chipped Potatoes
Unlimited Vegetables	<ul><li>Mixed Vegetables</li><li>Green Beans</li></ul>	<ul><li>Sweetcorn Mini Cobs</li><li>Garden Peas</li></ul>	<ul> <li>Fresh Seasonal Broccoli</li> <li>Fresh Seasonal Glazed</li> <li>Organic Carrots</li> </ul>	<ul><li>Sweetcorn</li><li>Seasonal Cabbage</li></ul>	<ul><li>Garden Peas</li><li>Baked Beans</li></ul>
Unlimited Seasonal Salad Selection	Fresh salads from salad selection	Fresh salads from salad selection	Fresh salads from salad selection	<ul> <li>Fresh salads from salad selection</li> </ul>	<ul> <li>Fresh salads from salad selection</li> </ul>
Desserts	<ul> <li>English Apple Eves         Sponge and Custard</li> <li>Organic Fruit Yogurt</li> <li>Seasonal Fresh Fruit         Salad</li> </ul>	<ul> <li>Chocolate Cracknel         <ul> <li>Finger Custard and</li> <li>Fresh Fruit</li> </ul> </li> <li>Organic Fruit Yogurt and         <ul> <li>Fresh Fruit</li> </ul> </li> </ul>	<ul> <li>Fruit Jelly with Fresh Fruit</li> <li>Seasonal Fresh Fruit</li> <li>Platter</li> <li>Apple Compote with</li> <li>Vanilla Ice Cream.</li> </ul>	<ul> <li>Carrot Cake with Custard</li> <li>Organic Fruit Yogurt with Fresh Fruit</li> <li>Seasonal Fresh Fruit</li> </ul>	<ul> <li>Apple Crumble &amp; Custard</li> <li>Chilled Milk with Fresh Fruit</li> <li>Seasonal Fresh Fruit Platter</li> </ul>
		<ul> <li>Seasonal Fresh Fruit</li> <li>Salad</li> </ul>			

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