

Class Catering is at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by students and teachers, with help from our staff of experts, enhance the curriculum and help children learn. Your menu offers a choice of fresh, healthy cooked food which meets the Government food based standards and has been nutritionally analysed to create balanced, healthy meals. Your menus retain the Food for Life served here award and are freshly prepared using the finest, fresh and local ingredients:

- Red Tractor, Farm Assured British Meat from local butchers
- All fish products carry the MSC logo
- No undesirable additives and hydrogenated fats
- A variety of locally sourced fruit, vegetables and Fair Trade bananas served fresh daily. If you would like more information please visit our website.
- Creative Meat Free Mondays are used each month to promote sustainable living
- Whole grains and fruits used in all baked desserts
- All sauces enriched with vegetables to help increase the daily vegetable uptake
- Limits on added salt and sugar used in cooking and baking

Food Allergies and Intolerances

If your child has been advised by their GP or Health Care Professional to follow a special diet, please complete our Special Diet Information Form available from your school.

All allergen information relating to this menu is available on request.

Free School Meals

If your child does not currently have a delicious healthy school meal what a great time to start! If you are in receipt of certain benefits your child may be eligible for a free school meal.

Our Mission Statement

Deliver more than expected. Care more than expected. Quite simply we do not want to be just good we aim to deliver the best.

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LET'S BE FOOD SMART FOR BODY AND BRAIN

Spring/Summer 2021

Please note that due to the current Coronavirus COVID-19 pandemic this menu may change due to minimised staffing / social distancing



WEEK 1 – 19th Apr, 10th May, 31st May, 21st Jun, 12th Jul, 30th Aug, 20th Sep, 11th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Pizza Bar A Selection of Homemade Veggie Pizza on a Wholemeal Base (v)	Beef Bolognese with Spaghetti	Roast Chicken with Roast Potatoes and Gravy	Sweet and Sour Chicken with Rice	Fish Fingers and Chips
Chickpea and Spinach Curry with Rice (v)	Roast Vegetable Pasta Bake (v)	Vegan Sausage with Roast Potatoes and Gravy (v)	Spring Vegetable Hot Pot (v)	Cheese and Baked Bean Slice with Chips (v)
Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Steamed Pollock Fillet with Roast Potatoes	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Beef Bolognese, Cheese or Tuna Mayo
Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham
Sweetcorn Green Beans	Mixed Vegetables	Carrots Cauliflower	Broccoli Spring Cabbage	Peas Baked Beans
Raspberry and Coconut Flapjack	Jelly with Fresh Oranges	Fruit Cookie	Marble Berry Cake with Custard	Ice Cream and Fresh Fruit

WEEK 3 – 12th Apr, 3rd May, 24th May, 14th Jun, 5th Jul, 13th Sep, 4th Oct, 25th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese (v)	Chicken Korma with Rice	Roast Chicken with New Potatoes and Gravy	Beef Burger with Potato Wedges	Fish Fingers and Chips
Savoury Vegetable Rice (v)	Vegetable Chow Mein (v)	Cheese and Potato Pie (v)	Veggie Burger with Potato Wedges (v)	Cheese and Tomato Pinwheel with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Steamed Pollock Fillet with New Potatoes	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Salmon Mayo
Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham
Broccoli Carrots	Mixed Vegetables	Carrots Spring Cabbage	Sweetcorn Green Beans	Peas Baked Beans
Fruit Flapjack	Sticky Toffee Pudding with Custard	Strawberry Jelly	Chocolate Shortbread	Ice Cream and Fresh Fruit

WEEK 2 – 26th Apr, 17th May, 7th Jun, 28th Jun, 19th Jul, 6th Sep, 27th Sep, 18th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese and Tomato Pizza on a Wholemeal Base (v)	Chicken Sausage with Mashed Potatoes and Gravy	Roast Turkey with Roast Potatoes and Gravy	Mild Chilli con Carne with Rice and Nachos	Fish Fingers and Chips
Veggie Bolognese with Pasta (v)	Vegan Sausage with Mashed Potatoes and Gravy (v)	Lentil and Vegetable Shepherdess Pie (v)	Sweet Potato Dahl with Naan Bread (v)	Cheese and Onion Pasty with Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta with Tomato Sauce and Cheese	Steamed Pollock Fillet with Roast Potatoes	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham	Deli Option with Tuna, Cheese or Ham
Carrots Peas	Broccoli Cauliflower	Carrots Cabbage	Farmhouse Mixed Vegetables	Peas Baked Beans
Fruit Crumble with Custard	Iced Carrot Cake	Chocolate Crispy Cake	Berry Fruity Jelly	Ice Cream and Fresh Fruit

(v) Vegetarian option

Fresh seasonal salad and bread available daily.

Fresh fruit, yoghurt and fruit jelly available daily as an alternative to the dessert of the day.

Special Diets

A dairy free, gluten free and egg free menu is available on request. Please complete the special diets information form available from your school. On return we will issue you with a specific menu for you to make your choices from. For students with multiple allergen requirements or more complex special diets we will liaise with our team of nutritionists

All our food is prepared in a kitchen where gluten and other allergens are present and our menu descriptions do not include all ingredients. We have a nut free policy in all of our kitchens. If you have a food allergy, please let us know before ordering. All allergen information is available on request from the kitchen.

Coconut

Coconut is not considered a nut and does not fall into the peanut or tree nut allergy categories. We do use coconut in our kitchens.