

County Caterers

Delicious and nutritious school food

Everything we do is focussed on delivering a great meal experience every day.



Everyday we offer

Seasonal Fresh Fruit Platters
Yeo Valley Organic Yoghurts
Fruit Juice Cordial
Organic Semi Skimmed Milk
and a Fresh Bread Basket.

Tomato ketchup is available with selected dishes.
Vegetable accompaniments may vary according to season

(v) Vegetarian Option (h) Homemade (msc) Certified Sustainable Seafood



We are the proud recipients of the Soil Association's Silver Food for Life Catering Mark, "a guarantee that fresh food is always on our menu."

Week one

week commencing 7/11, 28/11, 9/12/30/1, 13/3, 3/4, 24/4

Choose a main meal...
Red Tractor Pork Sausages with Gravy and Creamed Potatoes
(v, h) Fusilli Pomodoro with Malted Wheat Baguette

Choose a main meal...
Chicken Burrito Stack and Baked Potato Wedges
(v) Sticky BBQ Veggie Sausages with Baked Potato Wedges

Choose a main meal...
Tender Roast Beef, Mimi Yorkie Pudding, Gravy and Dry Roast New Potatoes
(v, h) Tuna Pasta Bake with Fresh Bread Traybake

Choose a main meal...
Creamy Chicken Korma with Fluffy Wholegrain Rice
(v, h) Rustic Margherita Pizza with Herby Potatoes

Choose a main meal...
(msc) Battered Cod Fish Fillet, Chips & Ketchup
(v, h) Vegetable Biryani with Cucumber Raita

Week two

week commencing 14/11, 5/12, 16/11/17, 6/2, 27/2, 20/3, 1/5

Choose a main meal...
Organic Beef Grill, BBQ Sauce in a Floured Bap with Potato Wedges
(msc) Salmon Fillet Fingers with Potato Wedges

Choose a main meal...
(h) Pasta with Peas and Bacon, Malted Wheat Baguette
(v) Veggie Sausages, Mashed Potatoes and Gravy

Choose a main meal...
Roast Chicken Joint, Stuffing, Gravy and Roasted Potatoes
(v, h) Vegetable Chow Mein with Noodles

Choose a main meal...
(h) Spaghetti Bolognese with organic minced beef and Tomato Herb Bread
(v, h) Chef's Omelette

Choose a main meal...
(msc) Whitty Battered Fish Fillet with Gaufrette Potatoes
(v, h) Roasted Vegetable Quiche, with Gaufrette Potatoes

Week three

week commencing 21/11, 12/12, 4/1/17, 23/1, 13/2, 6/3, 27/3, 8/5

Choose a main meal...
Organic Beef Meatball Sub Roll with Potato Wedges
(v, h) Vegetable Tagine and Cous Cous

Choose a main meal...
(v) Cheese and Tomato Pizza Wedge with Half a Baked Jacket Potato
(v) Veggie Toad in the Hole with Onion Gravy and Mash

Choose a main meal...
Roast Pork or Gammon Joint, Gravy, and Roasted Potatoes
(v, h) Cheesy Corn Frittata Omelette, Malted Wheat Baguette

Choose a main meal...
(h) Organic Beef Cottage Pie with Crispy Diced Potatoes
(v) Breadcrumbed Vegetable Fingers with Crispy Diced Potatoes

Choose a main meal...
(msc) Fish Fillet Finger Wrap with Chips and Green Salad
(v, h) Vegetable Chili with Fluffy Wholegrain Rice

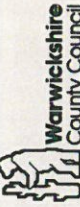
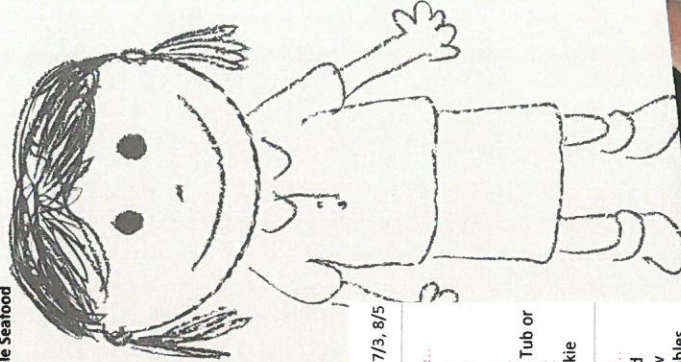
on the side...
Garden Peas Baked Beans
for dessert...
(v) Ice Cream Tub or (v, h) Melting Moment Cookie

on the side...
Veg Sticks and (v, h) Coleslaw Mixed Vegetables
for dessert...
(v, h) Apple Pudding with Custard

on the side...
Fresh Carrot Batons Broccoli
for dessert...
(v, h) Chef's Iced Sponge Choice

on the side...
Sweetcorn Green Beans
for dessert...
Jelly with Fruit or (v, h) Cornflake Cookie

on the side...
Garden Peas Baked Beans
for dessert...
(v, h) Chocolate Cracknell



www.warwickshire.gov.uk/schoolmeals

menu may change to meet customer preferences.

Contact us: Telephone. 01926 412999
Email. countycaterers@warwickshire.gov.uk

Allergies - please contact your school cook for information regarding the content of dishes and products on our menu.