



		Monday	Tuesday	Wednesday	Thursday	Friday
		19/02	20/02	21/02	22/02	23/02
Lunch	HOT	Mixed Steamed Vegetables	Broccoli	Cucumber Sticks	Mixed Leaves	Garden Peas
		Basmati Rice	Spaghetti	Carrot Sticks	Noodles	Potato Wedges
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Chicken Korma	Beef Bolognese	Veggie Boost Gourmet Pizza	Chicken on Black Bean Sauce	Breaded Fish	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Lentils and Potato Curry	Minced Mushroom Bolognese	n/a	Stir Fry Mixed Vegetables	Cheese and Tomato Quiche
D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Dessert	Chocolate Cake	Jelly with Fruits	Upside down Pineapple cake	Fruit Platter	Rice Pudding	
D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



For any questions, suggestions, or complains, please contact the chef:

junior@jplcatering.co.uk
 ☎ 07966380868
 www.jplcatering.co.uk



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		Monday	Tuesday	Wednesday	Thursday	Friday
		26/02	27/02	28/02	01/03	02/03
Lunch	HOT	Mixed Steamed Vegetables	Coleslaw	Broccoli	Garden Peas	Roasted Roots vegetables
		Basmati Rice	Baked Beans/ Butter/ Cheese	Mixed Steamed Vegetables		Roasted Potato Wedge
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Chicken Drumsticks Chasseur	Baked Potato	Chicken and Leek Pie	Beef Lasagne	Panned Fish	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Lentils Stew	n/a	Chickpeas and Leek Pie	Vegetarian Lasagne	Vegetables Cornish Pasty
D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Dessert	Chocolate Cake	Jelly with Peach	Carrot Cake with Custard	Fruit Salad	Apple Pie with Custard	
D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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		Monday	Tuesday	Wednesday	Thursday	Friday
		05/03	06/03	07/03	08/03	09/03
Lunch	HOT	Mixed Steamed Vegetables	Garden Peas	Broccoli	Mixed Steamed Vegetables	Mixed Peppers
		Basmati Rice	Mashed Potato	Noodles	Spaghetti	Roasted Potato Wedge
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Chili Con Carne	Beef and Chicken Sausages	Chicken and Mixed Vegetables on Black Bean Sauce	Roasted Vegetables and Pulled Chicken on Tomato and Cream Sauce	Panned Fish	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Vegetarian	Chickpeas (chili con carne style)	Vegetarian Sausage	Stir Fried Vegetables	Roasted Vegetables on Tomato and Cream Sauce	Mixed Vegetables Kebabs	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Dessert	Chocolate Cake	Yogurt with Berries	Stick Toffee Pudding	Fruit Salad	Rice Pudding	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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		Monday	Tuesday	Wednesday	Thursday	Friday
		12/03	13/03	14/03	15/03	16/03
Lunch	HOT	Garden Peas	Mixed Leaves	Sweet Corn	Mixed Steamed Vegetables	Garden Peas
		Carrot Rice	Mixed Steamed Vegetables	Carrots Sticks	Garlic Bread	Roasted Potato Wedge
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Boneless Chicken Thighs Curry	Beef Biryani	Gourmet Veggie Booster Pizza	Beef Lasagne	Fish Burger	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Sweet Potato and Chickpea Curry	Lentils Biryani	n/a	Vegetarian Lasagne	Vegetarian Burger
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Dessert	Chocolate Cake	Jelly with Peach	Jan Sponge	Fruit Plater	Apple Crumble with custard
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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		Monday	Tuesday	Wednesday	Thursday	Friday			
		19/03	20/03	21/03	22/03	23/03			
Lunch	HOT	Garden Peas	Coleslaw	Broccoli	Garden Peas	Mixed Steamed Vegetables			
		Noodles	Baked Beans/ Butter/ Cheese	Steamed Potatoes with Herbs	Pasta	Roasted Potato Wedge			
		D E G H V		D E G H V		D E G H V		D E G H V	
		Asian chicken with Stir Fried Vegetables	Baked Potato	Beef Cornish Pie	Baked pasta with Roasted Chicken and Broccolis on White Sauce	Panned Fish			
		D E G H V		D E G H V		D E G H V		D E G H V	
Vegetarian	Stirred Fried Vegetables with Chickpeas	n/a	Lentils and Mixed Vegetables Cornish Pie	Vegetarian Baked Pasta	Cheese and Tomato Quiche				
	D E G H V		D E G H V		D E G H V		D E G H V		
Dessert	Chocolate Cake	Carrot Cake with Custard	Yogurt with Peach	Fruit Salad	Rice Pudding				
	D E G H V		D E G H V		D E G H V		D E G H V		



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		Monday	Tuesday	Wednesday	Thursday	Friday
		26/03	27/03	28/03	29/03	30/03
Lunch	HOT	Garden Peas	Coleslaw	Coleslaw/ Lettuce and Tomato	Mixed Steamed Vegetables	
		Basmati Rice	Wraps	Roasted Potato Wedges	Spaghetti	
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
		Chicken with Pumpkin and Coconut Sauce	Chicken Fajitas	4oz Fresh Made Beef Burger	Beef and Chicken Sausage on Tomato sauce with Basil	
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
Vegetarian	Lentils Stew	Mixed Vegetables Fajitas with Red Kidney Beans	Vegetarian Burger	Veggie Booster Sauce		
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
Dessert	Chocolate Cake	Yogurt with Peach	Rice Pudding	Zucchini Chocolate Cake with Custard		
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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