



		Monday	Tuesday	Wednesday	Thursday	Friday																				
		04/09	05/09	06/09	07/09	08/09																				
Lunch	Sides	Coleslaw	Sweet corn	Mixed leaves	Homemade bread	Olive and chickpea																				
		Mixed bean salad	Peas	Broccoli with garlic and parsley	Cucumber and Tomato salad	Mixed cabbage																				
	HOT	Mixed herb potatoes	Basmati Rice	Sauté potatoes	Spaghetti	Mediterranean couscous																				
		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
		Jerk chicken	Beef bourguignon	Roast chicken	Beef Bolognese	Lamb tagine																				
	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	Cauliflower cheese bake	Mushroom bourguignon	Leek and cheese wellington	Tomato Ragu with peas	Aubergine and red pepper tagine																				
		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	Victoria sponge	Yoghurt	Chocolate brownies	Fruit salad	Banana cake																				
		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



If you have any food allergy, please speak with a member of the catering team. Thank you!

D = DAIRY FREE | E = EGG FREE | G = GLUTEN FREE | H = HALAL | V = VEGETARIAN

ALL THE FOOD IS NUT FREE AND THE KITCHENS ARE A NUT FREE ENVIRONMENT




		Monday	Tuesday	Wednesday	Thursday	Friday
		11/09	12/09	13/09	14/09	15/09
Lunch	Sides	Grated carrot and beetroot	Peas and carrots	Cucumber and spring onion	Greek salad	Peas
		Mixed leaves	Bread	Sweet corn	Potato salad	Cucumber
	HOT	Rice		Homemade bread		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 chasseur	Cottage pie	Macaroni cheese with broccoli	Chicken wraps	Lemon battered cod
		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	Vegetarian chasseur	Mushroom and sweet potato pie		Red pepper fajitas	Leek and cheddar savoury rolls
		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 sponge	Coconut rice pudding	Melon	Fruit platter	Mango yoghurt
		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
		18/09	19/09	20/09	21/09	20/09
Lunch	Sides	Mixed leaves	Grated cheese	Carrot sticks	Chickpea & olive salad	Tomato and basil
		Cucumber	Coleslaw	Broccoli	Mixed vegetables	Homemade garlic bread
	HOT	Coriander rice	Baked potato		Couscous	
		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 stroganoff	Chili con carne	Steak and mushroom pie	Moroccan chicken	Beef lasagne
	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	Mushroom stroganoff	Three bean chili	Lentil stuffed peppers	Carrot and spinach bake	Aubergine lasagne
		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 & orange sponge	Fruit with yoghurt	Jelly	Fruit platter	Apple crumble
		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																				
		23/09	24/09	25/09	26/09	27/09																				
Lunch	Sides	Pepper sticks	Peas	Mixed Leaves	Broccoli	Grated vegetables																				
		Cucumber	Sweet corn	Greek Salad	Carrots	Tomatoes																				
	HOT	Basmati rice		Penne pasta	Homemade Bread	Noodles																				
		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
		Thai chicken	Shepherd's Pie	Roast chicken tomato and mascarpone bake	Beef casserole	Chicken in black bean 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	
	Vegetarian	Thai aubergine curry	Roast squash and mushroom pie	Leek, tomato and mascarpone bake	Roast vegetable casserole	Mixed pepper in black bean 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	Golden syrup and vanilla sponge	Fruit Platter	Jelly	Yoghurt	Pineapple upside-down cake																				
		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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