

WEEK ONE

MONDAY

Meat

Breaded Chicken & Katsu Curry Sauce, with 50/50 Boiled Rice & Garden Peas

vegetarian

Katsu Quorn Curry, with 50/50 Boiled Rice & Garden Peas (V)

Alternative

Twisty Pasta with Tomato Sauce with/out Grated Cheddar

Dessert

Carrot Cake with an Orange Glaze

TUESDAY

Meat

Beef Lasagne with Freshly Baked Wholemeal Baguette & Farmhouse Mixed Vegetables

vegetarian

Vegetarian Lasagne with Freshly Baked Wholemeal Baguette & Farmhouse Mixed Vegetables (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Raspberry & Peach Jelly

WEDNESDAY

Meat

Pork Sausages, with Mashed Potatoes, Yorkshire Pudding, Carrot Batons & Green Beans

vegetarian

Vegetarian Sausages, with Mashed Potatoes, Yorkshire Pudding, Carrot Batons & Green Beans (V)

Alternative

Twisty Pasta with Tomato Sauce with/out Grated Cheddar

Dessert

Chocolate & Vanilla Marble Sponge

THURSDAY

Meat

Baked Pasta Carbonara, with Garlic Bread & Broccoli

vegetarian

Cheese & Beans Pasta Bake with Garlic Bread & Broccoli (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Jambo Biscuit

FRIDAY

Meat

Fish Cake with Chips & Baked Beans

vegetarian

Homemade Cheese Puff, with Chips & Baked Beans (V)

Alternative

Twisty Pasta with Tomato Sauce with/out Grated Cheddar

Dessert

Ice Cream

WEEK TWO

Meat

Pork Meatballs in Tomato Sauce, with 50/50 Boiled Rice, Garlic Bread & Broccoli

vegetarian

Vegan Meatballs in Tomato Sauce with 50/50 Boiled Rice & Broccoli (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Toffee Apple Sponge & Custard

Meat

Pepperoni Pizza, with Herby Diced Potatoes & Sweetcorn

vegetarian

Cheese & Tomato Pizza, with Herby Diced Potatoes & Sweetcorn (V)

Alternative

Twisty Pasta with Tomato Sauce with/out Grated Cheddar

Dessert

Orange & Mandarin Jelly

Meat

Roast Chicken with Roast Potatoes, Yorkshire Pudding, Carrots & Peas

vegetarian

Roast Quorn, with Roast Potatoes, Yorkshire Pudding, Carrots & Peas (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Oaty Cookie

Meat

Beef Cottage Pie, with Freshly Baked Wholemeal Baguette, Green Beans & Sweetcorn

vegetarian

Vegetarian Cottage Pie, with Freshly Baked Wholemeal Baguette, Green Beans & Sweetcorn (V)

Alternative

Twisty Pasta with Tomato Sauce with/out Grated Cheddar

Dessert

Shortbread

Meat

Chicken Nuggets, with Chips, Peas & Baked Beans

vegetarian

Vegetable Nuggets, Chips, Peas & Baked Beans (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Ice Cream

WEEK THREE

Meat

Chicken Pasta Bake, with Garlic Bread & Broccoli

vegetarian

Macaroni Cheese, with Garlic Bread & Broccoli (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Lemon Shortbread

Meat

BBQ Beef Wholemeal Pizza, with Seasoned Skin on Wedges & Salad Sticks & Coleslaw

vegetarian

Cheese & Tomato Wholemeal Pizza, with Seasoned Skin on Wedges & Salad Sticks & Coleslaw (V)

Alternative

Twisty pasta with Tomato Sauce with/out Grated Cheddar

Dessert

Pineapple Sponge

Meat

Brunch Lunch, Pork Sausage, Bacon, Hash Browns & Baked Beans

vegetarian

Vegetarian Sausage, Omelette, Hash Browns & Baked Beans (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Flapjack

Meat

Chinese Chicken Curry, with 50/50 Boiled Rice & Green Beans

vegetarian

Chinese Quorn Curry, with 50/50 Boiled Rice & Green Beans (V)

Alternative

Twisty Pasta with Tomato Sauce with/out Grated Cheddar

Dessert

Apple & Cherry Crumble with Custard

Meat

Fish Fillet, with Chips & Baked Beans or Peas

vegetarian

Homemade Vegetarian Sausage Roll, with Chips, Baked Beans or Peas (V)

Alternative

Jacket Potato with Cheese, Baked Beans or Tuna Mayo

Dessert

Ice Cream

St Barts Primary Menu

Available Daily

Fresh Baked Bread
Fresh Fruit
Yoghurt
Salad Cart



COOMBS CATERING PARTNERSHIP

W1: 28/4, 19/5, 16/6, 7/7

W2: 5/5, 2/6, 23/6

W3: 12/5, 9/6, 30/6

ALLERGEN INFORMATION: MENU DESCRIPTIONS MAY NOT LIST EVERY INDIVIDUAL INGREDIENT. WE ARE AWARE OF THE PRESENCE OF ALLERGENS REQUIRING LABELLING, SO PLEASE ASK A MEMBER OF THE CATERING TEAM SHOULD YOU REQUIRE ANY MORE DETAILS. VEGETARIAN OPTIONS ARE INDICATED BY THE SYMBOL (V).