SPECIAL EVENTS WILL BE HELD IN YOUR SCHOOL -

PLEASE SPEAK TO YOUR **CATERING MANAGER ABOUT HOW WE CAN RUN SPECIFIC THEME** DAYS IN YOUR SCHOOL THIS YEAR.

STAY UP TO DATE

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CATERed

At CATERed, we pride ourselves that the majority of the food we serve is cooked from scratch every day, making Ed's lunchtime menu truly awesome! Because we use fresh, local, seasonal and organic ingredients we're also supporting local growers, farmers and the regional economy whilst we keep an eye on our eco-footprint.

We use:-

- Locally caught and landed Pollock
- Free range eggs (including in our mayonnaise)
- Westcountry milk
- Local 'Made for Us' yoghurts
- Organic herbs
- No fried food
- Fairtrade sugar
- Organic wholemeal flour
- Seasonal fresh vegetables and fruit (which may vary due to availability)



We want to know what you think about our food so if you have any questions, comments or want to send us some recipe ideas contact us on **01752 977166** or by email



We are reducing sugar and replacing it by using fruits and vegetables to add sweetness to the dishes. We are founding partners in 'Sugar Smart Plymouth'.



For more information about school food in Plymouth please visit our pages at www.catered.org.uk

Did you know, all children in Reception, Year 1 and Year 2 are entitled to receive a school meal every day? This is called universal infant free school meals.

So you can come in and have a great tasting meal every day and pay Ed nothing!

For older children, information about free school meals can be found by following the link to Free School Meals within the CATERed webpages or by calling the FSM team on 01752 307410. If you are buying a meal, one of Ed's Super Fantastic two course meals including a drink currently costs £2.20.

For a full allergen breakdown please contact us at catering@catered.org.uk, let us know what school your child attends so we can talk through the menu offer currently at that school.

Food Standards for school lunches came in to effect on 01 January 2015 - details can be found by following the link from our pages or by visiting

http://www.schoolfoodplan.com/actions/school-food-standards/













is a company jointly owned by schools across the City and Plymouth City Council serving great tasting, freshly prepared food to children and young people every day.

Company No: 9355912 | VAT No: 208 5215 29





eds SUPER FANTASTIC SCHOOL MEALS

April 2021 to October 2021



ed's AWESOME LUNCHTIME MENU



WEEK BEGINNING: 19TH APRIL ● 10TH MAY ● 7TH JUNE ● 28TH JUNE 19[™] JULY • 6[™] SEPTEMBER • 27[™] SEPTEMBER • 18[™] OCTOBER

CHOICE 1

CHOICE 2

Crispy coated chicken strips with seasoned wedges H/W



Vegan chilli with rice and tortilla H/V/VE



PUDDING Thumbprint jam cookies and fruit H, yoghurt and fresh fruit

TUESDAY

Homemade pizza cheese and tomato. pepperoni H/W

Beef lasagne



Vegan balls in tomato sauce with pasta V / VE



PUDDING Fruit and Yoghurt

WEDNESDAY



Quom Veggie nuggets served with seasoned wedges V / VE



PUDDING | Sultana and apricot cookie H / W, yoghurt and fresh fruit

THURSDAY

Roast chicken, stuffing, roast potatoes and gravy



Quom Roast with stuffina. roast potatoes and gravy



PUDDING Fresh fruit platter, yoghurt and fresh fruit

Breaded fish fillet with chips FRIDAY or pasta



Vegan pasties with chips or pasta H/V/VE



PUDDING Orange and pineapple sundae H, yoghurt and fresh fruit

Photographs are for illustration purposes only



WEEK BEGINNING: 26TH APRIL ● 17TH MAY ● 14TH JUNE 5[™] JULY • 13[™] SEPTEMBER • 4[™] OCTOBER

CHOICE 1

CHOICE 2



Veggie burger with seasoned wedges H/V



PUDDING Strawberry mousse H, yoghurt and fresh fruit

BBQ chicken TUESDAY with savoury rice



Tomato lentil bake H/V/VE



PUDDING Custard biscuits with fruit wegdes H, yoghurt and fresh fruit



All day breakfast



All day veggie breakfast V / VE



PUDDING Fruit and Yoghurt



Roast beef and Yorkshie pudding with roast potatoes and gravy HEINZ Beanz cobbler H/V/VE



PUDDING | Fruit platter, yoghurt and fresh fruit





Cheese and tomato quiche with chips or pasta



PUDDING Fruity cookie H, yoghurt and fresh fruit



MONDA

TUESDA

NG: 3RD MAY • 24TH MAY • 21ST JUNE 12[™] JULY • 20[™] SEPTEMBER • 11[™] OCTOBER

CHOICE 1

CHOICE 2

Beef burger with herby diced potatoes

Cheese wheels

PUDDING Fruit segments or yoghurt

cheese and

tomato or ham

Crispy coated

chips or pasta

local pollock with

French bread pizza:

with waffles



Apple flapjack H, yoghurt and fresh fruit

Veggie bolognaise with garlic bread H/V/VE

Vegan hot dogs

Butternut squash

curry with rice and

and cauliflower

Nann bread

H/V/VE

with waffles

V / VE



DRINKING WATER IS AVAILABLE THROUGHOU THE LUNCH TIME PERIOD. ALL MEALS SERVED WITH SEASONAL VEGETABLES, CHICKEN ALTERNATIVES TO BEEF AND PORK UPON REQUEST, ONE MEAT FREE DAY.

CATE'S CORNER Q: What's orange and sounds like a parrot?

A: A carrott

- HOME-MADE IN THE KITCHEN.
- W = WHOLE WHEAT INGREDIENTS.

Jacket Potatoes with: Beans / Cheese /

Tuna Mayonnaise & Coleslaw

Fresh Salad Bar

AVAILABLE DAILY

- VE = VEGAN DISH.
- VEGETARIAN





PUDDING Chocolate brownie and ice cream H, yoghurt and fresh fruit

Fruit salad, yoghurt and fresh fruit

PUDDING Shortcake fingers and fruit H, yoghurt and fresh fruit

THURSDAY

VEDNESDA

Roast gammon with roast potatoes and gravy

H/W



HEINZ BEANZ Beanz Cottage pie topped with sweet potato mash H/V/VE

Macaroni cheese

served with

crispy roll

H/V







DID AON KNOM

You can have mixed or brown rice instead of potatoes!





