

# EDGEWOOD PRIMARY SCHOOL MENU

## ONE

WEEK COMMENCING  
01/11, 22/11, 13/12

MONDAY

Sweet & Sour Pork with Egg Noodles  
Vegetarian Biryani with Naan Bread  
& Mango Chutney  
Chocolate & Pear Sponge with  
Chocolate Sauce

TUESDAY

Chicken Pasta Bake with Garlic  
Bread & Mixed Salad  
Quorn & Vegetables Pasta Bake with  
Tomato & Herb Bread served with  
Mixed Salad  
Flavoured Ice Cream

WEDNESDAY

Pork Sausages with Creamy  
Mashed Potato, Vegetables  
& Onion Gravy  
Vegetable Plait with Creamy Mashed  
Vegetables & Red Onion Gravy  
Syrup Sponge with Custard

THURSDAY

Roast Beef with Yorkshire Pudding,  
Oven Roast Potatoes, Seasonal  
Vegetables & Gravy  
Quorn Fillet with Oven Roast Potatoes,  
Yorkshire Pudding, Seasonal  
Vegetables & Gravy  
Fresh Fruit Salad

FRIDAY

Fish Fingers with Jacket Wedges  
& Baked Beans  
Cheese & Tomato Quiche with  
Jacket Wedges & Fresh Salad  
Vanilla & Raspberry Muffin

## TWO

WEEK COMMENCING  
08/11, 29/11

Minced Beef & Vegetable Pie in  
Gravy with Creamy Mashed Potato  
& Cabbage  
Chunky Vegetable Crumble with  
Mashed Potato & Cabbage  
Jam Sponge Pudding & Custard

Chicken Tikka with Rice  
& Naan Bread  
Cauliflower & Sweet Potato Curry  
with Rice & Naan Bread  
Sponge Cake with Chocolate  
Topping

Ham Carbonara in a Creamy Sauce  
with Garlic & Herb Bread  
Vegetarian Pasta Bake in a Tomato  
& Basil Sauce Topped with Melted  
Cheese with Homemade Bread  
Apple Flapjack

Lemon & Rosemary Roast Chicken with  
Stuffing, Roast Potatoes,  
Seasonal Vegetables & Gravy  
Lemon & Rosemary Roast Quorn  
Fillet with Stuffing, Roast Potatoed,  
Seasonal Vegetables & Gravy  
Mixed Berry Yogurt

Battered Fish with Chips  
& Garden Peas  
Vegetarian Fajita with Chips  
& Garden Peas  
Cornflake Tart with Custard

## THREE

WEEK COMMENCING  
15/11, 06/12

Beef Stroganoff with Rice  
& Tossed Salad  
Mushroom Stroganoff with  
Rice & Fresh Salad  
Apple Crumble with Custard

Garlic & Herb Coated Chicken  
with Mediterranean Cous Cous  
Quorn Sausage Hot Dog with  
Herb Diced Potatoes, Peas  
& Sweetcorn  
Eton Mess

Beef Lasagne served with  
Pumpkin Bread & Mixed Salad  
Mac & Cheese with Dough Balls  
& Sweetcorn  
Bread & Butter Pudding  
with Custard

Honey Roast Gammon with  
Roast Potatoes, Seasonal  
Vegetables & Gravy  
Vegetarian Toad in the Hole with  
Roast Potatoes, Seasonal  
Vegetables & Gravy  
Carrot Cake Muffin

Fish Stars with Chips  
& Baked Beans  
Vegetable Fingers with  
Chips & Beans  
Butterscotch Tart

**MEAT OPTION\***  
**VEGETARIAN OPTION\***  
**DESSERT\***

**SPECIAL DAY**  
**CHRISTMAS LUNCH**  
**9TH DECEMBER**

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 DEATILS. VEGETARIAN OPTIONS ARE INDICATED BY THE SYMBOL (V).

At Coombs Catering we use only the finest quality ingredients within our menu. Our freshly prepared meals provide for a healthy, nutritious dish with great taste delivered by our dedicated, skilled, and passionate catering team. Lunch time is a critical part of the day for our young diners, and it is proved to boost afternoon concentration & performance.



**COOMBS**  
CATERING PARTNERSHIP