

WEEK 1

2017

5th June • 26th June
• 21st August • 11th September
• 2nd October • 30th October
• 20th November • 11th December

2018

15th January • 5th February
• 5th March • 9th April
• 30th April • 21st May

MONDAY

Pizza topped with red pepper
Pasta in a homemade tasty tomato sauce
Peas, Sweetcorn



Vegetarian filled tortilla baskets
Cous cous
Peas
Sweetcorn



Mexican sliced bread



Chocolate and beetroot slice



Pineapple upside down pudding served with custard sauce



TUESDAY

Roast turkey served with sage and onion stuffing
Gravy
Parsley potatoes
Seasonal vegetables of the day



Cheese and potato pie
Jacket wedges
Seasonal vegetables of the day



Wholemeal bread



Festival shortcake



Oatie fruit cookie



WEDNESDAY

Brunch lunch
Bacon
Scrambled egg
Sliced potatoes
Grilled tomato, Baked beans



Quorn sweet and sour
Savoury rice
Green beans
Cauliflower florets



Onion flat bread



Catherine wheel biscuits



Rice pudding with a fruit coulis



THURSDAY

Organic pork meatballs in a homemade tomato sauce
Savoury rice
Sliced potatoes
Broccoli florets



Cheese flan
Duchess potatoes
Sweetcorn nibbles
Salad bar selection



Farmhouse wedge



Lemon drizzle cake



Apple crumble served with custard sauce



FRIDAY

Battered fish and lemon wedge
Chips
Baked beans
Peas



Quorn dippers
Chips
Baked beans
Peas



Soft finger roll



Cherry shortbread



Assorted ice creams



ALL OUR
MEAT
COMES FROM
LOCAL
SUPPLIERS

WEEK 2

2017

12th June • 3rd July
• 28th August • 18th September
• 9th October • 6th November
• 27th November • 18th December

2018

22nd January • 19th February
• 12th March • 16th April
• 7th May

Pork and apple burger
Herby wedges
Homemade creamy coleslaw
Baked beans



Macaroni cheese
Herby wedges
Homemade creamy coleslaw
Salad bar selection



Soft rolls



Golden krispie cake



Steamed pear sponge served with vanilla sauce



Roasted chicken with sage and onion stuffing
Gravy
Parsley potatoes
Seasonal vegetables of the day



Quorn fajitas
Savoury rice
Seasonal vegetables of the day



Sliced poppy bread



Carrot cake



Cheese and biscuits with grapes



Organic beef cottage pie
Gravy
New potatoes
Green beans
Sweetcorn



Homemade margherita pizza
Pasta spirals in a homemade tomato sauce
Green beans, Sweetcorn



Herby bread



Fresh fruit salad



Flapjack



Roast pork served with apple sauce
Gravy
Mashed potatoes
Seasonal vegetables of the day



Vegetarian shepherd's pie
Gravy
New potatoes
Seasonal vegetables of the day



Wholemeal slice



Crunchy chocolate biscuit



Steamed syrup sponge served with custard sauce



Salmon fish cake or fish fingers
Chips
Baked beans
Peas



Vegetarian sausage
Chips
Baked beans
Peas



Rustic farmhouse bread



Lemon iced bun



Assorted ice creams



OUR MENUS MEET ALL
THE GOVERNMENT FOOD
BASED STANDARDS.

WEEK 3

2017

19th June • 10th July
• 4th September • 25th September
• 23rd October • 13th November
• 4th December

2018

8th January • 29th January
• 26th February • 19th March
• 23rd April • 14th May

Organic beef bolognese with spaghetti
Garlic bread
Peas
sweetcorn



Vegetarian meatballs in homemade tomato sauce
Pasta spirals
Peas, sweetcorn



Garlic bread



Melting moments



Apple cake served with custard sauce



Roast gammon served with pineapple
Gravy
Crispy roast potatoes
Seasonal vegetables of the day



Farmhouse wedge



Berry waffles



Banana flapjack



Homemade cheese and tomato pizza
Pasta spirals in a tomato sauce
Homemade creamy coleslaw
Broccoli florets



Vegetable lasagne
Jacket potato
Homemade creamy coleslaw
Broccoli florets



Focaccia bread



Strawberry fool



Chocolate brownie



Farm assured pork sausages
Gravy
Creamy mashed potatoes
Seasonal vegetables of the day



Cheese pinwheel
Pasta spirals in a tomato sauce
Seasonal vegetables of the day



Pumpkin seeded slice



Blueberry muffin



Peach crumble served with custard sauce



BBQ chicken strips or fish pie
Chips
Baked beans
Peas



Vegetable moussaka
Chips
Peas
Salad bar selection



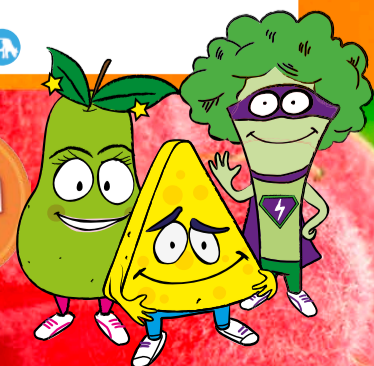
Cheese and onion topped bread



Feather iced lemon sponge



Ice cream with a fruit coulis



"Little Green Fingers"

COMPETITION

Does your school grow their own crops?

We are looking for schools and pupils that are involved in the planting and growing of fresh produce. The winning school will win £100 to spend on their school garden or vegetable garden.

Plant your crops, watch them grow and record their journey and then they will be used on our Harvest Festival Themed Menu.

The prize will go to the entry that demonstrates (with photographic evidence) the journey the crops took and the fun that was had along the way growing the crops and will not be judged on quantity alone.

All entries need to be sent in by Friday 22nd September and the winner will be announced on Wednesday 27th September.



Rich in history and set in 34 acres of idyllic countryside, Beaumanor Hall is the perfect venue for

Weddings • Events • Sunday Lunches
Afternoon Teas • Celebrations • Corporate Opportunities
Educational Activity Visits • Outdoor Activities

Weddings

Dining

OUTDOOR ACTIVITIES

www.beaumanorhall.co.uk
01509 890119 • Beaumanor.Hall@leics.gov.uk
Beaumanor Hall, Woodhouse, Leicestershire, LE12 8TX
[f /BeaumanorHall](https://www.facebook.com/BeaumanorHall)

Ideas to shape our service

We would love to hear from you and welcome all ideas and suggestions to ensure that we continue to provide the best possible service. Please email Jackie.manship@leics.gov.uk or write to us at LTS Catering Services, Room G10, County Hall, Glenfield, Leicester, LE3 8RE



All special diets catered for

Children who require a special diet should complete a medical diet school meals form which are available from your school office.

Universal Infant FREE Meals



Here at LTS Catering School Food we believe that a nutritious hot meal at lunchtime is so much better value than a packed lunch, even more so when it is free!

The Government introduced Universal Infant Free School Meals in September 2014 and we just want to take this opportunity to remind you that if you have a child in reception, year 1 or year 2 your child is entitled to enjoy a school meal for free every day.

Think of the saving you can make by not having to buy and make up packed lunches every day! The average saving is around £450 a

school year. The other advantage is you will save on the time preparing the packed lunch every morning too.

All our meals are nutritionally balanced and meet the Government guidelines, we also hold the Silver food for life catering award.

Universal Infant School Meals is a fantastic scheme please use it and do not miss out on what you are entitled to.

Does your child qualify for a free school meal?

Even if your child is entitled to a Universal Infant Free School Meal it is still important to confirm eligibility, this will ensure your school will be in a position to obtain further funding from central government to provide additional support to your child. This funding is also referred to as Pupil Premium. Please check with your school to see what is available to you.

Call now to see if you qualify!

- 0116 305 6588
- 0116 305 7093
- 0116 305 2740

