

ed's

SUPER FANTASTIC SCHOOL MEALS

April 2026 - July 2026

CATER^{ed}



W/C: MONDAY 20TH APRIL, 11TH MAY, 6TH JUNE, 29TH JUNE, 20TH JULY

MONDAY

CHOICE 1 - H, V

Macaroni cheese with garlic bread and veg

Allergens:
Glu, Wh, Mu, Mi m/c Se

CHOICE 2 - H, W, V, VE

Vegan chilli with rice and veg

Allergens:
So



DESSERT - H, V

Pear flapjack

Allergens:
Glu, O

TUESDAY

CHOICE 1 - H

Potato topped chicken pie served with veg

Allergens:
Glu Wh Ce Mi m/c Bar

CHOICE 2 - H, V

Broccoli and potato bake served with veg

Allergens:
Glu Wh Mi

DESSERT - H, V

Chocolate shortbread

Allergens:
Glu Wh Mi m/c Bar

WEDNESDAY

CHOICE 1 - H

Sausage and mashed potato served with veg and gravy

Allergens:
Glu Wh

CHOICE 2 - H, W, V, VE

Vegan meatballs in a tomato sauce with pasta and veg

Allergens:
Glu Wh So



DESSERT - H, V, VE

Fruit platter



THURSDAY

CHOICE 1 - H

Roast chicken served with roast potatoes, Yorkshire pudding veg and gravy

Allergens:
Glu Wh E Mi

CHOICE 2 - H, V, VE

Homemade bean cottage pie served with roast potatoes and veg



DESSERT - H, V, VE

Custard biscuit and fruit slices

Allergens:
Glu Wh



FRIDAY

CHOICE 1 - W

Youngs fish fingers served with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh F

CHOICE 2 - H, V, W

Cheese and tomato quiche with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh E Mi

DESSERT - H, V

Apple crumble and custard

Allergens:
Glu Wh O Mi m/c Bar

SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E)
CHEESE & TOMATO HOT PANINI SERVED WITH TORTILLA CHIPS AND VEG
(For the full allergy information, please refer to our webpage or check with your school)

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

Fresh fruit, local Westcountry yoghurt available daily. Fresh drinking water is available throughout the lunch time period.
All meals served with seasonal vegetables. Chicken alternatives to beef and pork upon request. One meat free day.
H = HOME-MADE IN THE KITCHEN. W = WHOLE WHEAT INGREDIENTS, VE = VEGAN DISH, V = VEGETARIAN.

Allergen Key: Gluten (Glu), Barley (Bar), Wheat (Wh), Oats (O), Rye (R), Soya (So), Sulphites (Su), Sesame (Se), Peanuts (P), Mustard (Mu), Mollusca (Mo), Milk (M), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c May Contain



W/C: MONDAY 27TH APRIL, 18TH MAY, 15TH JUNE, 6TH JULY, 27TH JULY

MONDAY

CHOICE 1 - H

Crispy chicken served with seasoned wedges and veg

Allergens:
Glu Wh Bar E m/c So Mi

CHOICE 2 - H, V

Homemade vegetable moussaka served with veg

Allergens:
Glu Wh Mi Ce Mu So

TUESDAY

CHOICE 1 - H, W

Creamy chicken and tomato pasta bake served with veg

Allergens:
Glu Wh Mi

CHOICE 2 - H, W, V, VE

Vegetable curry and rice served with veg



WEDNESDAY

CHOICE 1 - H, W, V

Cheese and tomato pizza served with potato wedges and veg

Allergens:
Glu, Wh, So, Mi

CHOICE 2 - H, V, VE

Mexican vegan cheese and bean quesadilla served with wedges and veg

Allergens:
Glu Wh O



THURSDAY

CHOICE 1 - H

Roast gammon with roast potatoes, Yorkshire pudding, veg and gravy

Allergens:
Glu Wh E Mi

CHOICE 2 - H, V, VE

Vegetarian sausage with vegetable casserole and roast potatoes

Allergens:
Glu Wh Ce m/c Bar



FRIDAY

CHOICE 1 - W

Salmon bites served with fresh chips or wholewheat pasta and veg

Allergens:
Glu, Wh, F

CHOICE 2 - H, W, V

Cheese wheels with fresh chips or wholewheat pasta and veg

Allergens:
Glu Wh Mi Mu

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CHEESE & TOMATO HOT PANINI SERVED WITH TORTILLA CHIPS AND VEG
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DESSERT - H, V, W

Blueberry cake

Allergens:
Glu Wh E Bar

DESSERT - H, V, VE

Cornish fairings biscuit with fruit

Allergens:
Glu Wh



DESSERT - H, V, VE

Fruit platter



DESSERT - H, V, W

Banana cookies

Allergens:
Glu Wh E

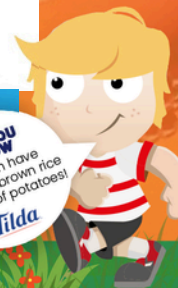
DESSERT - H, V, W
Vanilla and chocolate marble cake with custard

Allergens:
Glu Wh E Mi m/c Bar

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W/C: MONDAY 4TH MAY, 1ST JUNE, 22ND JUNE, 13TH JULY

MONDAY

CHOICE 1 - H, W

Sticky BBQ meatballs served with pasta and veg

Allergens:
Glu Wh

CHOICE 2 - H, W, V

Cheesy courgette sausage with mash, veg and gravy

Allergens:
Glu Wh E MI

TUESDAY

CHOICE 1 - H

Cheese and tomato French bread pizza served with wedges and veg

Allergens:
Glu W MI m/c So

CHOICE 2 - H, V

Vegetable lasagne served with garlic bread and veg

Allergens:
Glu Wh Mu MI m/c E, Bar

WEDNESDAY

All day breakfast choose from:
meat or plant based served with a hash brown, beans and veg

Meat option - H

Allergens:
Glu Wh E MI

Plant based option - V, VE

Allergens:
Glu Wh

THURSDAY

CHOICE 1 - H

Roast chicken served with roast potatoes Yorkshire pudding, veg and gravy

Allergens:
Glu Wh E MI

CHOICE 2 - H, V, VE

Katsu vegetable curry bake with roast potatoes and veg

Allergens:
Glu Wh

FRIDAY

CHOICE 1 - W

Battered fish fillet with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh F

CHOICE 2 - W, V, VE

Quorn dippers served with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh

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CHEESE & TOMATO HOT PANINI SERVED WITH TORTILLA CHIPS AND VEG

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DESSERT - H, W, V, VE

Date crisp crunch

Allergens:
Glu Wh Bar m/c MI So

DESSERT - H, W, V

Toffee and apple cake

Allergens:
Glu Wh E

DESSERT - H, V, VE

Fruit platter

DESSERT - H, V

Orange butter biscuits

Allergens:
Glu, Wh E

DESSERT - H, W, V

Steamed jam sponge and custard

Allergens:
Glu Wh E MI

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Universal Infant

Free School Meals (UFSM):

All Reception, Year 1, and Year 2 children can enjoy a free school meal daily, regardless of household income.

We encourage everyone to take up this free offer!

Free School Meals (FSM):

If you think your child (any age) may be eligible, visit the CATERed website and follow the link to **Free School Meals** or call **01752 307410** for details. FSM eligibility also provides schools with extra funding through the Pupil Premium.

We encourage everyone who's eligible to take up this free offer!

Ed's Super Fantastic two-course meal costs £3.00

Need a full allergen breakdown? Email catering@catered.org.uk with your child's school name so we can provide specific menu details.

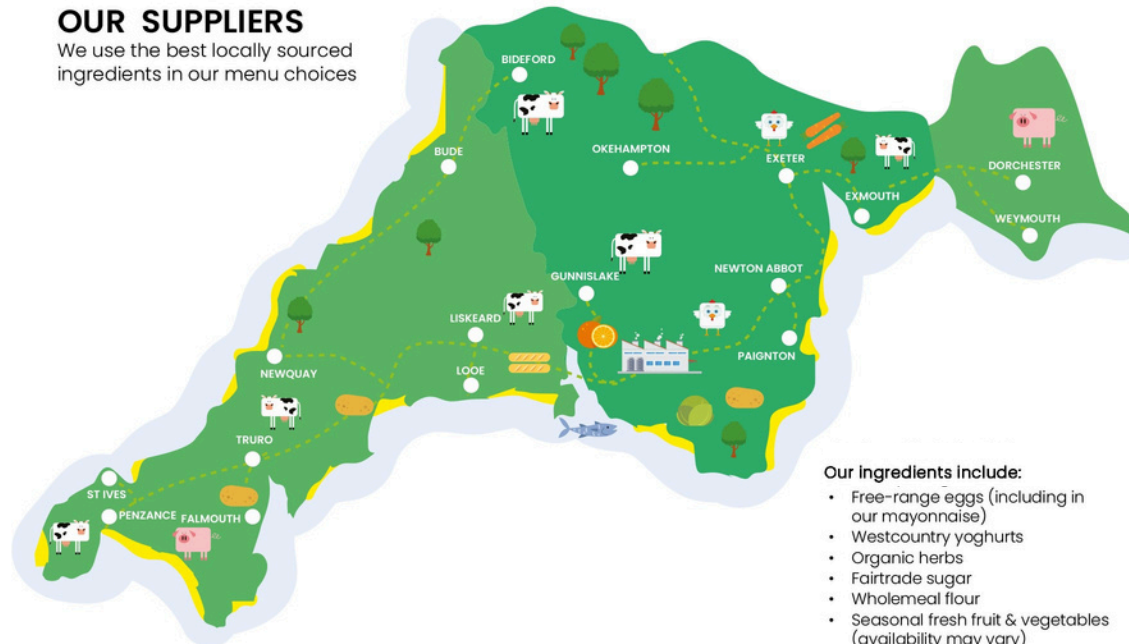
All school lunches meet the Mandatory School Food Standards, details can be found by following the link from our pages or by visiting <http://www.schoolfoodplan.com/actions/school-food-standards/>

We value your feedback! If you have questions, comments, or recipe ideas, call us at 01752 977166 or email catering@catered.org.uk.

At CATERed, we take pride in cooking the majority of our meals from scratch every day! We have created a high-quality lunchtime menu using fresh, local and seasonal ingredients. These delicious, healthy and affordable ingredients support local farmers, growers and producers and reduces our eco-footprint.

OUR SUPPLIERS

We use the best locally sourced ingredients in our menu choices



Our ingredients include:

- Free-range eggs (including in our mayonnaise)
- Westcountry yoghurts
- Organic herbs
- Fairtrade sugar
- Wholemeal flour
- Seasonal fresh fruit & vegetables (availability may vary)
- No fried food



CATERed and Plymouth City Council support the School Food Plan Alliance



is a company jointly owned by schools across the City, surrounding areas 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

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