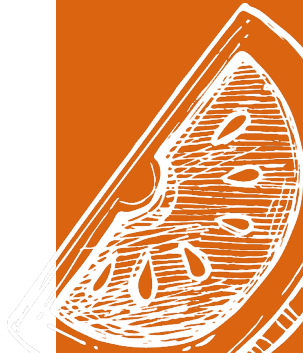




# SENIOR SCHOOL MENUS

**April - June 2024**

*All meal options can be customised to meet prearranged specific dietary needs. Please contact our school nurse in the first instance if your child has an intolerance/allergy.*

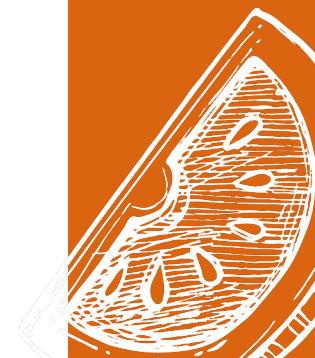


## Menu Schedule

Menu Week 1	Menu Week 2	Menu Week 3
15/04/24	22/04/24	29/04/24
06/05/24	13/05/24	20/05/24
27/05/24	03/06/24	10/06/24
17/06/24		

## Term Highlights

Month	Chef Demonstration	Supplier Showcase
April	Versatile Bananas	iPro Hydrate – Soft Drinks
May	Fairtrade Products	Grahams – Dairy produce
June	Healthy Eating Week Tasters	Mark Murphy – Fruit & Vegetables

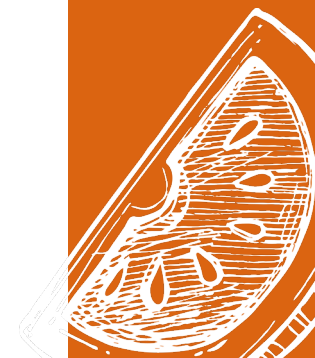
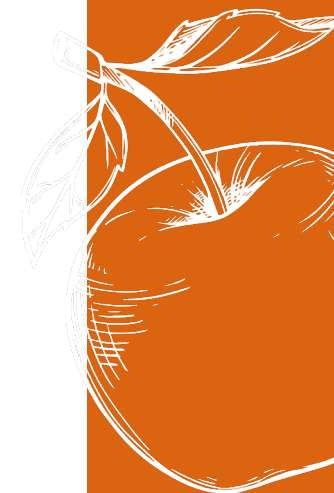


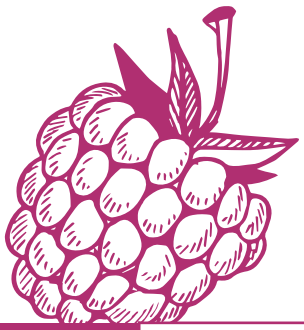
## National Food Theme Days 2024

DATE	CELEBRATION
21 <sup>st</sup> April	National Banana Day
23 <sup>rd</sup> April	St Georges Day
27 <sup>th</sup> April	British Beef Week
5 <sup>th</sup> May	Cinco De Mayo
16 <sup>th</sup> – 27 <sup>th</sup> May	National Sandwich Week
28 <sup>th</sup> May	International Burger Day
1 <sup>st</sup> June	World Milk Day
3 <sup>rd</sup> – 9 <sup>th</sup> June	National BBQ Week
5 <sup>th</sup> June	National Sausage Roll Day
6 <sup>th</sup> June	British Fish & Chip Day
10 <sup>th</sup> – 14 <sup>th</sup> June	Healthy Eating Week

### Summer Season Produce

Rhubarb, Beetroot, Purple Sprouting Broccoli, Radishes, Spring Greens, Watercress, Spring Onions, New Potatoes, Kale, Parsnips, Strawberries, Cherries, Courgettes, Asparagus, Runner Beans, Rhubarb, Raspberries, Aubergine, Cucumber, Rocket, Swiss Chard, Spinach

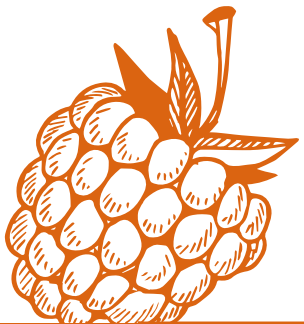




# WEEK 1 BREAKFAST & BREAK



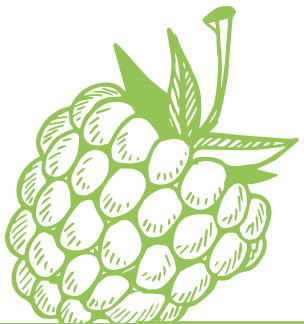
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HYDRATION</b>	Hydration Station - Squash, Fresh Milk, Fruit Infused Water				
<b>HOT ITEMS</b>	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans
<b>DAILY BREAKFAST ITEMS</b>	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots
<b>DAILY SPECIAL</b>	Hash Browns Sauté Mushrooms	French Toast Grilled Tomatoes	Haggis Black Pudding	Pizza Rolls	Fried Egg Friday
<b>WHOLE &amp; CUT FRUIT</b>	Selection of whole fruits  Watermelon	Selection of whole fruits  Pineapple	Selection of whole fruits  Grapes	Selection of whole fruits  Kiwi & Strawberries	Selection of whole fruits  Cantaloupe Melon
<b>HOME BAKING</b>	Chefs home bake of the day				



# WEEK 2 BREAKFAST & BREAK



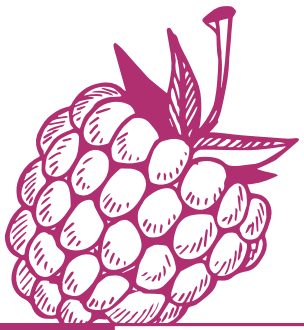
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HYDRATION</b>	Hydration Station – Squash, Fresh Milk, Fruit Infused Water				
<b>HOT ITEMS</b>	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans
<b>DAILY BREAKFAST ITEMS</b>	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots
<b>DAILY SPECIAL</b>	Hash Browns Sauté Mushrooms	French Toast Grilled Tomatoes	Haggis Black Pudding	Pizza Rolls	Fried Egg Friday
<b>WHOLE &amp; CUT FRUIT</b>	Selection of whole fruits  Watermelon	Selection of whole fruits  Oranges	Selection of whole fruits  Mixed Berries	Selection of whole fruits  Grapefruit	Selection of whole fruits  Galia Melon
<b>HOME BAKING</b>	Chefs home bake of the day				



# WEEK 3 BREAKFAST & BREAK



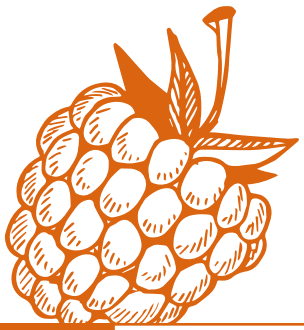
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HYDRATION</b>	Hydration Station – Squash, Fresh Milk, Fruit Infused Water				
<b>HOT ITEMS</b>	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans	<b>Hot Filled Rolls</b> Bacon Lorne Sausage Pork Link Sausage Potato Scone Baked Beans
<b>DAILY BREAKFAST ITEMS</b>	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots	Selection of breakfast cereals  Wholemeal toast spread & preserves  Porridge pots
<b>DAILY SPECIAL</b>	Hash Browns Sauté Mushrooms	French Toast Grilled Tomatoes	Haggis Black Pudding	Pizza Rolls	Fried Egg Friday
<b>WHOLE &amp; CUT FRUIT</b>	Selection of whole fruits  Watermelon	Selection of whole fruits  Exotic Fruits	Selection of whole fruits  Grapes	Selection of whole fruits  Plum & Blueberry	Selection of whole fruits  Honeydew Melon
<b>HOME BAKING</b>	Chefs home bake of the day				



# WEEK 1 LUNCH



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>SOUP, ROLL &amp; BUTTER £1.20</b>	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day
<b>MAIN MEAL £3.50</b>	Chilli Con Carne	Chefs Pie of the Week	Chicken & Pesto Tagliatelle	Buttermilk Chickenburger	Battered MSC Haddock/ Cod Fillet Fish Fingers
<b>MEAT FREE MAIN MEAL £3.50</b>	5 Bean Chilli	Cheesy Vegetable Pie	Asparagus & Pesto Tagliatelle	Plant Based Burger	Cheese & Tomato Quiche
<b>ON THE SIDE</b> (included with main meal)	50/50 Basmati Rice Chefs Vegetable Medley Tortilla Chips Sour Cream Salad Bar	Baby New Potatoes Broad Beans Sweetcorn Salad Bar	Garlic Bread Purple Sprouting Broccoli Steamed Carrots Salad Bar	Seasoned Wedges Build Your Own Salad Onion Rings Salad Bar	Chunky Chips Baked Beans Petit Pois Lemon Wedges Curry Sauce Salad Bar
<b>GRAB &amp; GO £3.20</b>	Chicken Chow Mein	Beef & Vegetable Samosas	Rollover Hotdog	Special Fried Rice with Curry Sauce	Assorted Filled Tortilla Wraps
<b>HOT SANDWICH £3.00</b>	Toastie Chefs' selection of filling	Panini Chefs' selection of filling	Ciabatta Chefs' selection of fillings	Bagel Chefs' selection of filling	Baguette Chefs' selection of fillings
<b>DESSERT £1.10</b>	Raspberry Trifle	Jam & Coconut Sponge with Custard	Banoffee Pots	Individual Berry Pavlova	Fruit Jelly or Ice Cream Pot
<b>EVERY DAY</b>	Selection of artisan sandwiches, wraps, rolls & salad boxes – from £2.00 Jacket potato with baked beans, cheddar cheese, coleslaw or tuna mayo – from £1.95 50/50 pasta with fresh tomato sauce - £2.00 Salad Bar: Mixed leaves, cherry tomatoes, cucumber sticks, sweetcorn, beetroot, sliced peppers, pickled onions grated carrots, seeds, dressings, chefs' salads of the day Hydration station, squash, fresh milk, selection of bottled drinks				



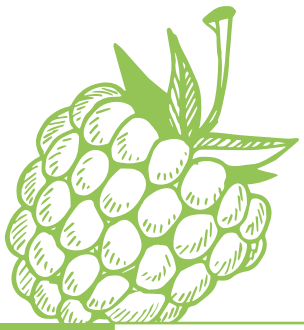
# WEEK 2 LUNCH



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>SOUP, ROLL &amp; BUTTER £1.20</b>	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day
<b>MAIN MEAL £3.50</b>	1/4lb Beefburger	Penne Bolognese	Chefs Curry of the Week	French Bread Pizza	Battered MSC Haddock/ Cod Fillet Fish Fingers
<b>MEAT FREE MAIN MEAL £3.50</b>	1/4lb Veggie Burger	Lentil Bolognese	Chefs Veggie Curry of the Week	Chickpea, Courgette & Spinach Paella	Sweetcorn Fritters
<b>ON THE SIDE (included with main meal)</b>	Waffle Fries Corn on the Cob Build Your Own Salad Cheddar Cheese Slices Salad Bar	Aubergine Roasted Peppers Parmesan Cheese Salad Bar	50/50 Basmati Rice Naan Bread Sauteed Spinach Glazed Parsnips Mango Chutney Salad Bar	Potato Fritters Crunchy Coleslaw Roasted Cauliflower Salad Bar	Chunky Chips Baked Beans Petit Pois Lemon Wedges Curry Sauce Salad Bar
<b>GRAB &amp; GO £3.20</b>	Piri Piri Chicken Wings	Barbacoa Beef Tacos	Steak Bake with Baked Beans	Chicken Satay Salad Box (no nuts)	Assorted Filled Tortilla Wraps
<b>HOT SANDWICH £3.00</b>	Toastie Chefs' selection of filling	Panini Chefs' selection of filling	Ciabatta Chefs' selection of fillings	Bagel Chefs' selection of filling	Baguette Chefs' selection of fillings
<b>DESSERT £1.10</b>	Chefs Cheesecake of the Week	Chocolate Brownie with Peaches	Rhubarb Crumble with Whipped Cream	Blueberry Muffins	Fruit Jelly or Ice Cream Pot
<b>EVERY DAY</b>	Selection of artisan sandwiches, wraps, rolls & salad boxes – from £2.00 Jacket potato with baked beans, cheddar cheese, coleslaw or tuna mayo – from £1.95 50/50 pasta with fresh tomato sauce - £2.00 Salad Bar: Mixed leaves, cherry tomatoes, cucumber sticks, sweetcorn, beetroot, sliced peppers, pickled onions grated carrots, seeds, dressings, chefs' salads of the day Hydration station, squash, fresh milk, selection of bottled drinks				





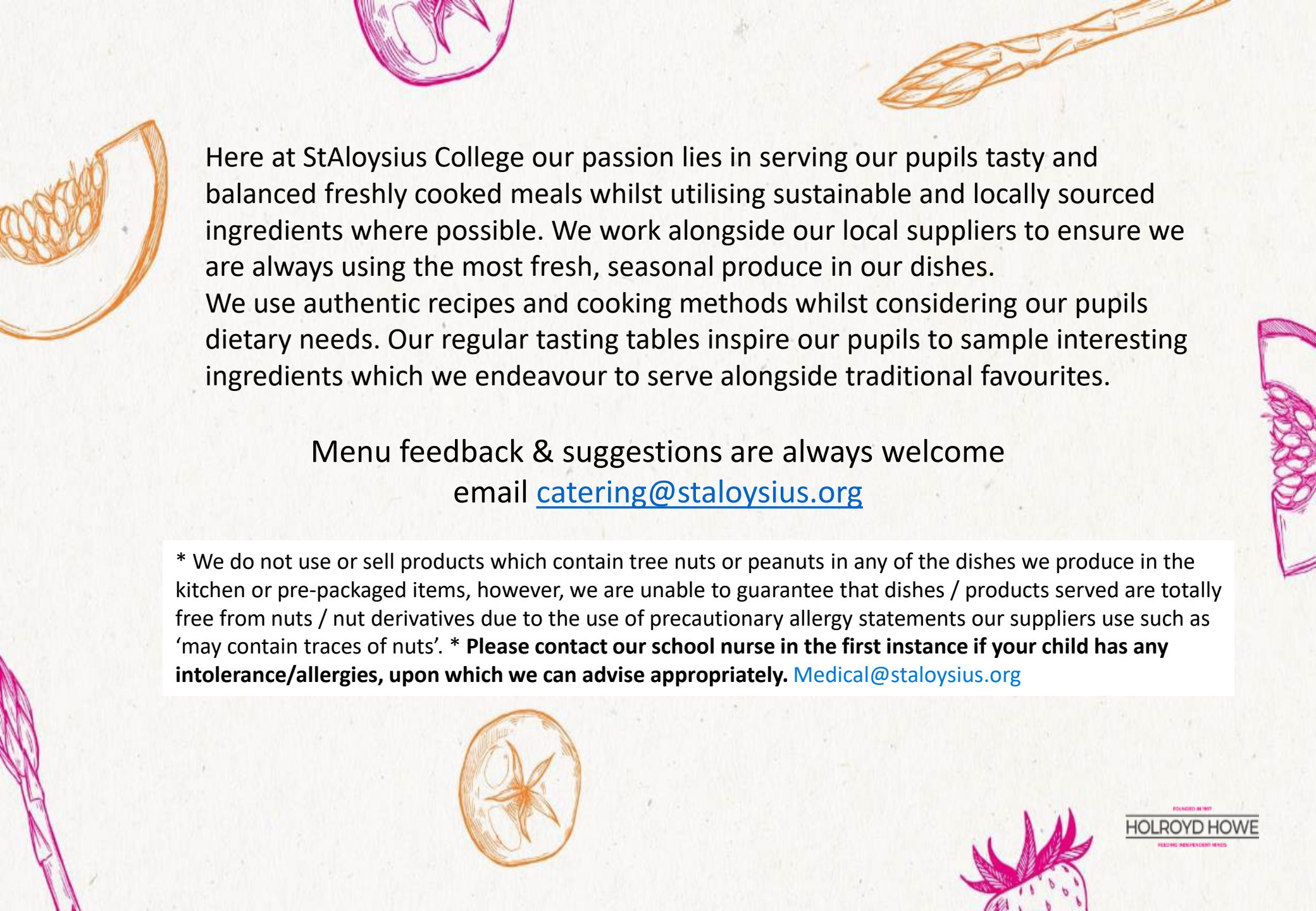


# WEEK 3 LUNCH



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>SOUP, ROLL &amp; BUTTER £1.20</b>	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day	Chefs homemade soup of the day
<b>MAIN MEAL £3.50</b>	Meatball & Mascarpone Pasta Bake	Southern Fried Chicken	Macaroni Cheese	Sausage & Mash	Battered MSC Haddock Cod Fillet Fish Fingers
<b>MEAT FREE MAIN MEAL £3.50</b>	Quorn Meatballs in Tomato Sauce	Quorn Nuggets	Cheesy Nachos	Meat Free Sausage Casserole	Vegetable Pakora
<b>ON THE SIDE (included with main meal)</b>	Savoy Cabbage Steamed Carrots Crusty Bread & Butter Salad Bar	Seasoned Wedges Chefs Vegetable Medley Sweet Chilli Sauce Chinese Cabbage Slaw Salad Bar	Garlic Bread Corn on the Cob Summer Greens Guacamole Salsa Salad Bar	Mash Potatoes Asparagus Spears Yorkshire Puddings Roasted Turnip Salad Bar	Chunky Chips Baked Beans Petit Pois Lemon Wedges Curry Sauce Salad Bar
<b>GRAB &amp; GO £3.20</b>	Chicken & Vegetable Gyozas	Oriental Spring Rolls	Chicken Ramen Noodle Pots	Tandoori Chicken Kebab	Assorted Filled Tortilla Wraps
<b>HOT SANDWICH £3.00</b>	Toastie Chefs' selection of filling	Panini Chefs' selection of filling	Ciabatta Chefs' selection of fillings	Bagel Chefs' selection of fillings	Baguette Chefs' selection of fillings
<b>DESSERT £1.10</b>	Victoria Sponge Cake	Danish Pastries	Chocolate Mousse & Shortbread	Biscuit Cookies	Fresh Fruit Jelly or Ice Cream Pot
<b>EVERY DAY</b>	Selection of artisan sandwiches, wraps, rolls & salad boxes – from £2.00 Jacket potato with baked beans, cheddar cheese, coleslaw or tuna mayo – from £1.95 50/50 pasta with fresh tomato sauce - £2.00 Salad Bar: Mixed leaves, cherry tomatoes, cucumber sticks, sweetcorn, beetroot, sliced peppers, pickled onions grated carrots, seeds, dressings, chefs' salads of the day Hydration station, squash, fresh milk, selection of bottled drinks				





Here at StAloysius College our passion lies in serving our pupils tasty and balanced freshly cooked meals whilst utilising sustainable and locally sourced ingredients where possible. We work alongside our local suppliers to ensure we are always using the most fresh, seasonal produce in our dishes. We use authentic recipes and cooking methods whilst considering our pupils dietary needs. Our regular tasting tables inspire our pupils to sample interesting ingredients which we endeavour to serve alongside traditional favourites.

Menu feedback & suggestions are always welcome  
email [catering@stalloysius.org](mailto:catering@stalloysius.org)

\* We do not use or sell products which contain tree nuts or peanuts in any of the dishes we produce in the kitchen or pre-packaged items, however, we are unable to guarantee that dishes / products served are totally free from nuts / nut derivatives due to the use of precautionary allergy statements our suppliers use such as 'may contain traces of nuts'. \* **Please contact our school nurse in the first instance if your child has any intolerance/allergies, upon which we can advise appropriately.** [Medical@stalloysius.org](mailto:Medical@stalloysius.org)