

Summer Term

KINDERGARTEN MENU

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
21/04/25	28/04/25	05/05/25
12/05/25	19/05/25	26/05/25
02/06/25	09/06/25	16/06/25
23/06/25		

Summer Seasonal Produce

Fruit – Rhubarb, Tomatoes, Strawberries, Cherries,
Gooseberries, Raspberries, Redcurrants, Blackcurrants

Vegetables – Spring Greens, Leeks, Cauliflower, Pak Choi,
Asparagus, Celery, Mange Tout, Peas, Broad Beans, Kale,
Swiss Chard, Beetroot

Food Theme Days 2025

DATE	CELEBRATION
23 rd – 30 th April	Great British Beef Week
5 th May	Cinco De Mayo
29 th May	National Biscuit Day
16 th – 27 th May	National Sandwich Week
28 th May	International Burger Day
1 st June	World Milk Day
5 th June	National Sausage Roll Day
15 th June	Fathers Day
18 th June	International Sushi Day
21 st June	National Smoothie Day

LUNCH WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Mild Chicken Curry	Spaghetti Bolognese	Chicken Breast Burger on Malted Soft Bap	Chicken Pesto Pasta	Cod Fish Fingers
VEGETARIAN	Coconut Tofu Curry	Lentil & Mushroom Bolognese	Quorn Burger on Malted Soft Bap	Piri Piri Bean Tacos with Mango Salsa	Vegetable Ramen Noodle Bowl
ON THE SIDE	Rainbow Rice Broad Beans Baby Corn	Spring Greens Mushrooms	Oven Baked Potato Wedges Corn on the Cob Swiss Chard	Wholemeal Garlic Bread Roasted Carrots Roasted Peppers	Chunky Chips Sweetcorn Garden Peas
PASTA BAR	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce
DESSERT	Baked Apple with Greek Yoghurt	Ice Cream Pot	Oat & Raisin Cookie	Cheese & Crackers	Fruit Jelly
	Fresh Whole & Cut Seasonal Fruit Alternative				
HYDRATION	Milk, Water & Fruit Infused Water				

FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS

LUNCH WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Chicken & Veg Wholemeal Tortilla Wrap	Steak & Sausage Pie	Macaroni Cheese	Chicken Chow Mein	Cod Fish Fingers
VEGETARIAN	Chargrilled Vegetable & Hummus Wrap	Halloumi & Pepper Kebabs	Quorn Meatballs in Tomato Sauce	Vegetable Chow Mein	5 Bean Chilli & Rice
ON THE SIDE	Cucumber Sticks Coleslaw	Baby Potatoes Leek Gratin Steamed Carrots	Wholemeal Garlic Bread Asparagus Veg Medley	Pak Choi Sesame Carrots	Chunky Chips Sweetcorn Garden Peas
PASTA BAR	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce
DESSERT	Rhubarb & Custard Crunch Pots	Pears in Juice with Plain Yoghurt	Shortbread Biscuit	Crackers & Sliced Banana	Fruit Jelly
	Fresh Whole & Cut Seasonal Fruit Alternative				
HYDRATION	Milk, Water & Fruit Infused Water				

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LUNCH WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Salmon & Cod Fishcakes	Roast Turkey Breast	¼ lb Beef Burger on Malted Soft Bap	Around The World Theme Day Look out for the posters in the Refectory	Cod Fish Fingers
VEGETARIAN	Sweet Potato & Aubergine Katsu with Rice	Penne Arrabiata	Bean Burger with Salsa on Malted Soft Bap		Vegetable Fajitas , Sour Cream & Guacamole
ON THE SIDE	Mixed Salad Baked Beans	Roast Potatoes Braised Leeks Cauliflower	Oven Baked Potato Wedges Corn on the Cob Veg Medley		Chunky Chips Sweetcorn Garden Peas
PASTA BAR	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce	50/50 Penne Pasta with Fresh Tomato Sauce		50/50 Penne Pasta with Fresh Tomato Sauce
DESSERT	Mandarins in Juice with Greek Yoghurt	Rice Pudding with Berry Compote	Chocolate Muffin	Themed Day Dessert	Fruit Jelly
	Fresh Whole & Cut Seasonal Fruit Alternative				
HYDRATION	Milk, Water & Fruit Infused Water				

Here at St Aloysius 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 and suggestions are always welcome
email - 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



CABBAGE KOHLRABI AUBERGINE
PISTACHIO SQUASH PUMPKIN BLACKBERRIES
RASPBERRIES BEETROOT CELERIAC FENNEL
CARROT NERO PARSNIP FIGS
APPLES PEARS BRUSSELS SPROUTS