

# *Summer Term*

## SENIOR SCHOOL MENUS

*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 <sup>rd</sup> – 30 <sup>th</sup> April	Great British Beef Week
5 <sup>th</sup> May	Cinco De Mayo
29 <sup>th</sup> May	National Biscuit Day
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
5 <sup>th</sup> June	National Sausage Roll Day
15 <sup>th</sup> June	Fathers Day
18 <sup>th</sup> June	International Sushi Day
21 <sup>st</sup> June	National Smoothie Day

# BREAK TIME

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>EVERY DAY</b>	Selection of Breakfast Cereals Porridge Pots Berry Compote	Selection of Breakfast Cereals Porridge Pots Berry Compote	Selection of Breakfast Cereals Porridge Pots Berry Compote	Selection of Breakfast Cereals Porridge Pots Berry Compote	Selection of Breakfast Cereals Porridge Pots Berry Compote
<b>HOT FILLED ROLLS</b>	Ayrshire Bacon Pork Sausage Lorne Sausage Potato Scone	Ayrshire Bacon Pork Sausage Lorne Sausage Potato Scone	Ayrshire Bacon Pork Sausage Lorne Sausage Potato Scone	Ayrshire Bacon Pork Sausage Lorne Sausage Potato Scone	Ayrshire Bacon Pork Sausage Lorne Sausage Potato Scone
<b>DAILY SPECIALS</b>	Omelette Hash Browns Hot Chocolate	Scrambled Egg Belgian Waffles Fruit Smoothie	Poached Egg Black Pudding Milkshake	Omelette French Toast Fruit Smoothie	Fried Egg Haggis Hot Chocolate
<b>FRUIT</b>	Selection of Whole & Cut Seasonal Fruits				
<b>HYDRATION</b>	Selection of Water, Flavoured Water and Fresh Fruit Juice				

# LUNCH WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Chicken Curry	Spaghetti Bolognese	Buttermilk Chicken Burger	Chicken Pesto Pasta	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Coconut Tofu Curry	Lentil & Mushroom Bolognese	Quorn Burger	Piri Piri Bean Tacos with Mango Salsa	Vegetable Ramen Noodle Bowl
ON THE SIDE	Rainbow Rice Broad Beans Baby Corn Naan Bread	Spring Greens Mushrooms Caprese Salad Parmesan	Potato Wedges Corn on the Cob Swiss Chard Salad Bar	Garlic Bread Roasted Carrots Roasted Peppers Salad Bar	Chunky Chips Baked Beans Garden Peas Salad Bar
GRAB & GO	Nduja Carbonara	Beef Enchiladas	Tuna Pasta Salad	Sticky Honey Chilli Chicken Drumsticks	Loaded Fries Curry Sauce Gravy Cheddar Cheese
HOT SANDWICH	Toastie	Bagel	Panini	Ciabatta	Baguette
DESSERT	Chocolate & Orange Sponge Cake	Ice Cream Swiss Roll	Oat & Raisin Cookie	Lemon Polenta Cake with Vanilla Mascarpone	Ice Cream or Fruit Jelly

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FEEDING INDEPENDENT MINDS

# LUNCH WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	BBQ Crispy Chicken Tortilla Wrap	Steak & Sausage Pie	Macaroni Cheese	Chicken Chow Mein	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Chargrilled Vegetable & Hummus Wrap	Halloumi & Pepper Kebabs	Quorn Meatballs in Tomato Sauce	Vegetable Chow Mein	5 Bean Chilli & Rice
ON THE SIDE	Sweetcorn Mixed Salad Coleslaw Tortilla Chips	Baby Potatoes Leek Gratin Steamed Carrots Salad Bar	Garlic Bread Asparagus Veg Medley Salad Bar	Pak Choi Sesame Carrots Prawn Crackers Spring Rolls	Chunky Chips Baked Beans Garden Peas Salad Bar
GRAB & GO	Soy Beef & Broccoli Noodles	Mozzarella Sticks with Tomato Dipping Sauce	Chipotle Chicken Burrito Bowls	Meatball Sub Rolls	Loaded Fries Curry Sauce Gravy Cheddar Cheese
HOT SANDWICH	Toastie	Bagel	Panini	Ciabatta	Baguette
DESSERT	Rhubarb & Custard Crunch Pots	Sticky Toffee Date Pudding	Shortbread Biscuit	Chocolate & Beetroot Brownie	Ice Cream or Fruit Jelly

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# LUNCH WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Chicken Katsu	Roast Turkey Breast	¼ lb Beef Burger	Around The World Theme Day  Look out for the posters in the Refectory	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Sweet Potato & Aubergine Katsu	Penne Arrabiata	Bean Burger with Salsa		Vegetable Fajitas , Sour Cream & Guacamole
ON THE SIDE	Steamed Rice Cabbage Salad Cherry Tomato Salad Bar	Roast Potatoes Braised Leeks Cauliflower Salad Bar	Potato Wedges Corn on the Cob Veg Medley Salad Bar		Chunky Chips Baked Beans Garden Peas Salad Bar
GRAB & GO	Chicken Caesar Tortilla Wrap	Pitta Bread Pizza	Harissa Chicken Cous Cous Bowl		Loaded Fries Curry Sauce Gravy Cheddar Cheese
HOT SANDWICH	Toastie	Bagel	Panini	Ciabatta	Baguette
DESSERT	Apple Flapjacks	Creamed Rice Pudding with Berry Compote	Berry Muffin	Themed Day Dessert	Ice Cream or Fruit Jelly

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# EVERY DAY

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Chef's Homemade Soup of the Day with Roll & Butter				
SALAD ITEMS	Swiss Chard, Lettuce, Baby Spinach, Cherry Tomato, Cucumber, Red Onion, Mixed Peppers, Sweetcorn, Grated Carrots, House Dressing, Balsamic Vinegar, Selection of Seeds				
SANDWICH	Selection of Chilled Freshly Made Sandwiches, Wraps, Baguettes, Salad Boxes & Pasta Boxes from Our Award Winning Partners at Tiffin Sandwiches				
JACKET POTATO	Oven Baked Jackets with Baked Beans, Coleslaw, Tuna Mayo or Grated Cheddar Cheese				
PASTA BAR	50/50 Penne Pasta with Freshly Made Tomato & Basil Sauce & Grated Cheddar Cheese				
FRUIT	Selection of Whole & Cut Seasonal Fruits				
DAILY BAKE	Selection of Freshly Baked Goods & Traybakes				
HYDRATION	Selection of Water, Flavoured Water & Fresh Fruit Juice				

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](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)



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