Lunch menu

Solihull Catering Services
nurture, through nutrition

Dairy Free Menu - Week 1

Running w/c: 02.11.26, 23.11.26, 14.12.26, 18.01.27, 08.02.27, 08.03.27

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Pork & Leek meatballs in rich gravy Meat-free meatballs in rich gravy	**Mains** Loaded meaty chilli potato wedges & vegan grated cheese Tomato pasta bake	**Mains** Classic roast chicken dinner Cheese whirls	**Mains** All day breakfast with a succulent pork sausage or vegan Quorn sausage served with a golden hashbrown	**Mains** Crispy mini cod fish fillet Classic cheese & tomato pizza
Sides Fluffy mashed potatoes, carrots & peas	**Sides** Corn cobettes & broccoli	**Sides** Roast potatoes, carrots & green beans	**Sides** Baked beans and roasted tomato	**Sides** Chips, sweetcorn & baked beans
Dessert Crunchy chocolate flapjack	**Dessert** Cherry shortbread	**Dessert** Apple Eve pudding and custard	**Dessert** Vegan pancakes with fruit compote	**Dessert** Strawberry ice cream tub

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.

Seafood with this mark comes from an MSC certified sustainable fishery. wwwww.msc.org

Lunch menu

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Dairy Free Menu - Week 2

Running w/c: 09.11.26, 30.11.26, 04.01.27, 25.01.27, 22.02.27, 15.03.27

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Beef grills in a soft burger bun Vegan Quorn sausage stack	**Mains** Chicken, broccoli and pasta bake Sweet potato curry with rice and naan bread	**Mains** Roast gammon Succulent meat-free mini-Quorn vegan fillet	**Mains** Slow cooked British chipolata sausage casserole with fluffy mashed potato Hearty Plant-Based "Bolognese with spaghetti	**Mains** Cod fish fingers Classic cheese & tomato pizza
Sides Herb diced potatoes and mixed vegetables	**Sides** Peas & carrots	**Sides** Garlic and herb new potatoes, cauliflower & broccoli	**Sides** Savoy cabbage & baby carrots	**Sides** Chips and baked beans
Dessert Jam drop biscuit	**Dessert** Iced lemon muffin	**Dessert** Chocolate concrete and custard	**Dessert** Vegan strawberry ice cream	**Dessert** Orange shortbread

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.

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Lunch menu

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Dairy Free Menu - Week 3

Running w/c: 16.11.26, 07.12.26, 11.01.27, 01.02.27, 01.03.27, 22.03.27

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Rich beef bolognaise with spaghetti Homemade vegan sausage roll with Quorn sausage	**Mains** Chicken curry, rice & homemade naan bread Jacket potato with filling of your choice	**Mains** Rustic meaty cottage pie Creamy macaroni cheese	**Mains** Homemade golden pork sausage roll Meat-free lasagne	**Mains** Salmon fishfinger Ham pizza Classic cheese & tomato pizza
Sides Potato smiles and sweetcorn	**Sides** Potato wedges & roasted vegetable medley	**Sides** Broccoli and carrots	**Sides** Mini potato waffles and sweetcorn and peas	**Sides** Chips, peas, spaghetti hoops
Dessert Rice crispy cake	**Dessert** Flapjack with winter fruit compote	**Dessert** Chocolate surprise cake	**Dessert** Raspberry jelly with fruit cocktail	**Dessert** Friday fairy cake

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.

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