

Lunch Menu

Leicester Grammar Junior School

(v) vegetarian, (vg) vegan

ALLERGENS: If you have an allergy or intolerance, please speak to a member of our catering team before you consume any food or drink. The written allergen information that we provide details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients change.

Enjoy!

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week One

Week 1 - w/c 30th Aug/ 21st Sept/ 12th Oct/ 16th Nov/ 7th Dec

FAVOURITE FEAST

Greek Style Chicken Gyros

Swedish Style Turkey Meatballs

Roast Pork Served with Apple Sauce

Texas Beef Chilli Con Carne

Battered Cod Goujons Pork Sausage

THE ADVENTURE

Moroccan Spiced Beetroot Falafel With Toasted Khobez

No-Meat 'Meatballs'

Cheese and Onion Pie

Plant Based Vegan Chilli

Vegan Nuggets

TASTY SIDES

Skinny Fries
Greek Salad
Mediterranean Vegetables
Tzatziki

Fusilli Pasta
Green Beans and Sweetcorn
Garlic Bread Slice

Roast Potatoes
Broccoli
Sliced Carrots
Cauliflower
Cheese Gravy

Mexican Rice
Nachos, Salsa, Salad
Sour Cream
Guacamole

Chips
Garden Peas
Baked Beans

**From the counter-
available daily as an
alternative**

Jacket Potato served with Tuna, Baked Beans and Grated Cheddar Cheese

Noodle Bar served with Quorn Pieces in a Hoisin Sauce

Fusilli Pasta served with a Tomato and Basil Sauce

Jacket Potato served with Tuna, Baked Beans and Grated Cheddar Cheese

Classic Macaroni Cheese

**HOMEMADE GREEK
YOGHURT POTS**

Freshly made Greek Yoghurt served with a Strawberry Sauce, Fruit Jelly, Selection of Fresh Fruit

SOMETHING SWEET

Rainbow Sprinkle Sponge

Warm Cinnamon Doughnut

Chocolate Mousse with Sprinkles

Lemon Drizzle Cake

Selection of Ice Creams

MENU

Lunch Menu

Leicester Grammar Junior School

(v) vegetarian, (vg) vegan

ALLERGENS: If you have an allergy or intolerance, please speak to a member of our catering team before you consume any food or drink. The written allergen information that we provide details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients change.

Enjoy!

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week Two

Week 2 – w/c 7th Sept/ 28th Sept/ 2nd Nov/ 23rd Nov/ 14th Dec

FAVOURITE FEAST

Chicken Tikka
Masala

Traditional Beef
Lasagne

Roast Turkey with
Cranberry Sauce
and Seasoning

Pork Sausage
Toad in the Hole

Battered Cod
Goujons
Pork Sausage

THE ADVENTURE

Creamy Paneer
Tikka
Masala

Roasted
Mediterranean
Vegetable
Lasagne

Halloumi
Traybake

Vegetarian
Sausage
Toad in the Hole

Vegan Nuggets

TASTY SIDES

Pilau Rice
Peas, Turmeric
Cauliflower
Naan Bread

Sliced Carrots
Sauteed
Courgettes
Garlic Bread Slice

Roast Potatoes
Broccoli
Savoy Cabbage
Cauliflower
Cheese
Gravy

Creamed Potato
Carrot Batons
Peas
Gravy

Chips
Garden Peas
Baked Beans

**From the counter-
available daily as an
alternative**

Jacket Potato
served with Tuna,
Baked Beans and
Grated Cheddar
Cheese

Noodle Bar served
with Quorn Pieces
in a Sweet and
Sour Sauce

Fusilli Pasta
served with a
Tomato and Basil
Sauce

Jacket Potato
served with Tuna,
Baked Beans and
Grated Cheddar
Cheese

Four Cheese
Tortellini

**HOMEMADE GREEK
YOGHURT POTS**

Freshly made Greek Yoghurt served with a Strawberry Sauce, Fruit Jelly, Selection of Fresh Fruit

SOMETHING SWEET

Banana Bread
Crème Fraiche

Warm Sweet
Waffles served
with a Mango
Puree

Chocolate Marble
Sponge and
Chocolate
Custard

Fresh Fruit Sticks

Selection of Ice
Creams

MENU

Lunch Menu

Leicester Grammar Junior School

(v) vegetarian, (vg) vegan

ALLERGENS: If you have an allergy or intolerance, please speak to a member of our catering team before you consume any food or drink. The written allergen information that we provide details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients change.

Enjoy!

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week Three

Week 3 - w/c 14th Sept/ 5th Oct/ 9th Nov/ 30th Nov

FAVOURITE FEAST

Loaded Nachos
with
Mexican Chicken

Beef Bolognaise

Roast Gammon
served with a
Pineapple Salsa

Panko Crumb
Chicken Fillet
Served with a
Katsu Sauce

Battered Cod
Goujons
Pork Sausage

THE ADVENTURE

Mixed Bean and
Pepper Burrito

Macaroni and
Cauliflower Cheese

Vegetable
Sausage
Casserole

Yasai Katsu Curry
Sweet Potato,
Aubergine
And Butternut
Squash

Vegan Nuggets

TASTY SIDES

Tomato Wrap
Mexican
Sweetcorn
Fiesta Salad, Salsa

Fusilli Pasta
Broccoli and
Squash
Garlic Bread Slice

Roast Potatoes
Broccoli
Sliced Carrots
Cauliflower Cheese
Gravy

Steamed White
Rice
Roasted Cumin
Carrots
Garlic Green Beans
Poppadom

Chips
Garden Peas
Baked Beans

From the counter-
available daily as
an alternative

Jacket Potato
served with Tuna,
Baked Beans and
Grated Cheddar
Cheese

Noodle Bar served
with Quorn Pieces
in a Sweet Chilli
Sauce

Fusilli Pasta served
with a Tomato and
Basil Sauce

Jacket Potato
served with Tuna,
Baked Beans and
Grated Cheddar
Cheese

Spinach and
Ricotta Tortellini

HOMEMADE GREEK
YOGHURT POTS

Freshly made Greek Yoghurt served with a Strawberry Sauce, Fruit Jelly, Selection of Fresh Fruit

SOMETHING SWEET

Treacle Sponge
and Custard

American
Pancakes served
with Blueberry
Puree

Apple and
Blackberry
Crumble

Baked Rice
Pudding with Apple
and Sultana

Selection of Ice
Creams

MENU