

ed's

CATER^{ed}

SUPER FANTASTIC SCHOOL MEALS

November 2025 – March 2026



W/C: MONDAY 3RD NOV, 24TH NOV, 15TH DEC, 19TH JAN, 9TH FEB, 9TH MARCH, 30TH MARCH

MONDAY

CHOICE 1 - H, V

Macaroni cheese
with garlic bread
and vegAllergens:
Glu, Wh, Mu, Mi m/c Se

TUESDAY

CHOICE 1 - H

Potato topped
chicken pie
served with vegAllergens:
Glu Wh Ce Mi m/c Bar

WEDNESDAY

CHOICE 1 - H

Sausage and
mashed potato
served with veg
and gravyAllergens:
Glu Wh

THURSDAY

CHOICE 1 - H

Roast chicken served
with roast potatoes,
Yorkshire pudding
veg and gravyAllergens:
Glu Wh E Mi

FRIDAY

CHOICE 1 - W

Youngs fish fingers
served with fresh
chips or wholemeal
pasta and vegAllergens:
Glu Wh F

CHOICE 2 - H, W, V, VE

Vegan chilli
with rice and vegAllergens:
So

CHOICE 2 - H, V

Broccoli and potato
bake served
with vegAllergens:
Glu Wh Mi

CHOICE 2 - H, W, V, VE

Vegan meatballs
in a tomato sauce
with pasta and vegAllergens:
Glu Wh So

CHOICE 2 - H, V, VE

Homemade bean
cottage pie
served with
roast potatoes
and veg

CHOICE 2 - H, V, W

Cheese and tomato
quiche with fresh
chips or wholemeal
pasta and vegAllergens:
Glu Wh E Mi

SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E)

(For the full allergy information, please refer to our webpage or check with your school)

DESSERT - H, V

Pear flapjack

Allergens:
Glu, O

DESSERT - H, V

Chocolate
shortbreadAllergens:
Glu Wh Mi m/c Bar

DESSERT - H, V, VE

Fruit platter

DESSERT - H, V, VE

Custard biscuit
and fruit slicesAllergens:
Glu Wh

DESSERT - H, V

Apple crumble
and custardAllergens:
Glu Wh O Mi m/c Bar

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

Fresh fruit, local Westcountry yoghurt available daily. Fresh drinking water is available throughout the lunch time period.

All meals served with seasonal vegetables. Chicken alternatives to beef and pork upon request. One meat free day.

H = HOME-MADE IN THE KITCHEN, W = WHOLE WHEAT INGREDIENTS, VE = VEGAN DISH, V = VEGETARIAN.

Allergen Key: Gluten (Glu), Barley (Bar), Wheat (Wh), Oats (O), Rye (R), Soya (So), Sulphites (Su), Sesame (Se), Peanuts (P), Mustard (Mu),
Molluscs (Mo), Milk (Mi), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c May Contain

W/C: MONDAY 10TH NOV, 1ST DEC, 5TH JAN, 26TH JAN, 23RD FEB, 16TH MARCH

MONDAY

CHOICE 1 - H

Crispy chicken
served with
seasoned wedges
and vegAllergens:
Glu Wh Bar E m/c So Mi

CHOICE 2 - H, V

Homemade
vegetable moussaka
served with vegAllergens:
Glu Wh Mi Ce Mu So

TUESDAY

CHOICE 1 - H, W

Creamy chicken
and tomato pasta
bake served
with vegAllergens:
Glu Wh Mi

CHOICE 2 - H, W, V, VE

Vegetable
curry and rice
served with veg

WEDNESDAY

CHOICE 1 - H, W, V

Cheese and tomato
pizza served with
potato wedges
and vegAllergens:
Glu, Wh, So, Mi

CHOICE 2 - H, V, VE

Mexican vegan
cheese and bean
quesadilla served
with wedges and vegAllergens:
Glu Wh O

THURSDAY

CHOICE 1 - H

Roast gammon with
roast potatoes,
Yorkshire pudding,
veg and gravyAllergens:
Glu Wh E Mi

CHOICE 2 - H, V, VE

Vegetarian sausage
with vegetable
casserole and roast
potatoesAllergens:
Glu Wh Ce m/c Bar

FRIDAY

CHOICE 1 - W

Salmon bites served
with fresh chips or
wholewheat pasta
and vegAllergens:
Glu, Wh, F

CHOICE 2 - H, W, V

Cheese wheels
with fresh chips or
wholewheat pasta
and vegAllergens:
Glu Wh Mi MuSELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E)
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DESSERT - H, V, W

Blueberry cake

Allergens:
Glu Wh E Bar

DESSERT - H, V, VE

Cornish fairings
biscuit with fruitAllergens:
Glu Wh

DESSERT - H, V, VE

Fruit platter



DESSERT - H, V, W

Banana cookies

Allergens:
Glu Wh EDESSERT - H, V, W
Vanilla and chocolate
marble cake
with custardAllergens:
Glu Wh E Mi m/c Bar

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DATES: W/C: MONDAY 17TH NOV, 8TH DEC, 12TH JAN, 2ND FEB, 2ND MARCH, 23RD MARCH

MONDAY

CHOICE 1 - H, W

Sticky BBQ meatballs
served with pasta
and vegAllergens:
Glu Wh

CHOICE 2 - H, W, V

Cheesy courgette
sausage with mash,
veg and gravyAllergens:
Glu Wh E MI

TUESDAY

CHOICE 1 - H

Cheese and tomato
French bread pizza
served with wedges
and vegAllergens:
Glu W MI m/c So

CHOICE 2 - H, V

Vegetable lasagne
served with
garlic bread
and vegAllergens:
Glu Wh Mu MI m/c E, Bar

WEDNESDAY

All day breakfast
choose from:
meat or plant based
served with a
hash brown, beans
and veg

Meat option - H

Allergens:
Glu Wh E MI

Plant based option - V, VE

Allergens:
Glu Wh

THURSDAY

CHOICE 1 - H

Roast chicken served
with roast potatoes
Yorkshire pudding,
veg and gravyAllergens:
Glu Wh E MI

CHOICE 2 - H, V, VE

Katsu vegetable
curry bake with
roast potatoes
and vegAllergens:
Glu Wh

FRIDAY

CHOICE 1 - W

Battered fish fillet
with fresh chips or
wholemeal pasta
and vegAllergens:
Glu Wh F

CHOICE 2 - W, V, VE

Quorn dippers
served with fresh
chips or wholemeal
pasta and vegAllergens:
Glu Wh

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(For the full allergy information, please refer to our webpage or check with your school)

DESSERT - H, W, V, VE

Date crispy
crunchAllergens:
Glu Wh Bar m/c MI So

DESSERT - H, W, V

Toffee and apple
cakeAllergens:
Glu Wh E

DESSERT - H, V, VE

Fruit platter

DESSERT - H, V

Orange butter
biscuitsAllergens:
Glu, Wh E

DESSERT - H, W, V

Steamed jam sponge
and custardAllergens:
Glu Wh E MI

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ED'S SPECIAL EVENTS

NOVEMBER

NATIONAL SCHOOL MEALS WEEK

Monday 10th - Friday 14th

While the menu remains the same this week, we're taking this opportunity to highlight the importance of school meals and the vital role they play in supporting children's health, wellbeing, and learning every day.

LACA's theme days celebrate the five key pillars of school meals: environment, community, nutrition, social connections, and cooking together.

DECEMBER

CHRISTMAS LUNCH

Various dates

Roast turkey Glu Wh
or Quorn fillet Glu Bar Wh
roast potatoes,
trimmings and gravy

Christmas custard
biscuits Glu Wh
rudolf muffins Glu Wh Mi E Su m/c So
Krispmas pudding Glu Bar Mi Su

JANUARY

INTERNATIONAL LEGO DAY

Wednesday 28th January

Lego pepperoni pizza
Glu Wh So Mi

♪ Everything Is Awesome ♪
mediterranean
vegetable tart Glu Wh m/c Bar

Crispy crunch brick bites
Glu Bar Mi Su

FEBRUARY

PANCAKE DAY

Friday 13th February

Change of dessert:
A selection of
sweet pancakes
Glu Wh E Mi

MARCH

GREAT BRITISH PIE WEEK

Tuesday 3rd March

Beef and vegetable
pie Glu Wh

Creamy vegetable
and bean pie Glu Wh Mi So
both with broccoli and
green beans

Cherry flapjack
Glu Wh Bar



(For additional allergy information, please speak to the kitchen or school)

Universal Infant

Free School Meals (UFSM):

All Reception, Year 1, and Year 2 children can enjoy a free school meal daily, regardless of household income.

We encourage everyone to take up this free offer!

Free School Meals (FSM):

If you think your child (any age) may be eligible, visit the CATERed website and follow the link to **Free School Meals** or call 01752 307410 for details. FSM eligibility also provides schools with extra funding through the Pupil Premium.

We encourage everyone who's eligible to take up this free offer!

Ed's Super Fantastic two-course meal costs £3.00

Need a full allergen breakdown? Email catering@catered.org.uk with your child's school name so we can provide specific menu details.

All school lunches meet the Mandatory School Food Standards, details can be found by following the link from our pages or by visiting <http://www.schoolfoodplan.com/actions/school-food-standards/>

We value your feedback! If you have questions, comments, or recipe ideas, call us at 01752 977166 or email catering@catered.org.uk.

At CATERed, we take pride in cooking the majority of our meals from scratch every day! We have created a high-quality lunchtime menu using fresh, local and seasonal ingredients. These delicious, healthy and affordable ingredients support local farmers, growers and producers and reduces our eco-footprint.

OUR SUPPLIERS

We use the best locally sourced ingredients in our menu choices



Our ingredients include:

- Free-range eggs (including in our mayonnaise)
- Westcountry yoghurts
- Organic herbs
- Fairtrade sugar
- Wholemeal flour
- Seasonal fresh fruit & vegetables (availability may vary)
- No fried food



is a company jointly owned by schools across the City, surrounding areas and Plymouth City Council, serving great tasting, freshly prepared food to children and young people every day. Company No: 9355912 | VAT No: 208 5215 29

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