

Hollymount Merton - Spring/ Summer Menu 2023

-  Added Plant Power
-  Vegan
-  Wholemeal

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

ALLERGY INFORMATION: If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

		Monday	Tuesday	Wednesday	Thursday	Friday
Week One 17/04/2023 08/05/2023 05/06/2023 26/06/2023 17/07/2023 18/09/2023 09/10/2023	Option 1	Cheese & Tomato Pizza with Wedges 	Peri-Peri Chicken with Ric	Chicken Sausages, Mashed Potatoes and Gravy	NEW Chicken and Broccoli Pasta	Fishfingers with Chips & Tomato Sauce
	Option 2	Chinese Vegetable Curry with Rice 	Vegetable Bean Fajitas with Potato Wedges 	Veggie Shepherds Pie With Gravy	Vegetable Lasagne with Garlic Bread	Wholemeal Vegetable Pasta
	Vegetables	Sweetcorn Salsa with Peppers	Broccoli Carrots	Peas Cauliflower	Roasted Carrots Green Beans	Peas Baked Beans
	Dessert	Apple Flapjack 	Fruit Jelly with Mandarins 	Freshly Chopped Fruit 	Iced Vanilla Sponge	Oaty Cookie 
Or a choice of Yoghurt & Fresh Fruit available daily						
Week Two 24/04/2023 15/05/2023 12/06/2023 03/07/2023 04/09/2023 25/09/2023 16/10/2023	Option 1	Mac and Cheese	Chicken Sausage Hot Dog with Potato Wedges	Peri-Peri Chicken with Roast Potatoes and Gravy	Beef Chilli with Rice	Fish Finger and Chilli Mayo Wrap with Chips
	Option 2	French Bread Pizza	Vegan Sausage Hot Dog with Potato Wedges 	Roast Quorn, Roast Potatoes, Stuffing & Gravy	NEW Vegan Meatballs Pasta Bake 	NEW Vegetable Burger in a Bun with Chips & Tomato Sauce 
	Vegetables	Summer Mixed Vegetables	BBQ Baked Beans Broccoli	Carrots Cabbage	Sweetcorn Green Beans	Peas Baked Beans
	Dessert	Summer Lemon Cake	NEW Syrup Snap Biscuit 	Fruit Medley 	NEW Apple Strudel with Cream 	Chocolate Shortbread 
Or a choice of Yoghurt & Fresh Fruit available daily						
Week Three 01/05/2023 22/05/2023 19/06/2023 10/07/2023 11/09/2023 02/10/2023	Option 1	NEW Chinese Vegetable Noodles	NEW Chicken Pitta	BBQ Chicken, Roast Potatoes and Sweetcorn Salsa	Spaghetti Bolognaise with Garlic Bread	Fishfingers with Chips & Tomato Sauce
	Option 2	Tomato, Lentil and Cheese Pasta	Southern Vegan Burger in a Bun with Seasoned Wedges	BBQ Quorn, Roasted Potatoes and Sweetcorn Salsa 	Vegan Spaghetti Bolognaise with Garlic Bread 	Cheesy Whirl with Chips
	Vegetables	Green Beans Carrots	Mediterranean Vegetables	Broccoli Carrots	Sweetcorn Cauliflower	Peas Baked Beans
	Dessert	Fruit Salad with Ice Cream	Pineapple Cake with Honey Yoghurt	Fruit Platter 	Vanilla Shortbread 	Chocolate Brownie
Or a choice of Yoghurt & Fresh Fruit available daily						

**Hollymount Merton Coded Menu - Spring/ Summer Menu
2023**

		Monday	Tuesday	Wednesday	Thursday	Friday
Week One	Option 1	Cheese & Tomato Pizza with Wedges #V31 #SD6	Peri-Peri Chicken with Rice #C77 #SD84	Chicken Sausages, Mashed Potatoes and Gravy #C6 #SD1 #SD118	NEW Chicken and Broccoli Pasta #C88	Fishfingers with Chips & Tomato Sauce #F6 #SD5 #SD14
	Option 2	Chinese Vegetable Curry with Rice #V212 #SD84	Vegetable Bean Fajitas with Potato Wedges #V211 #SD6	Veggie Shepherds Pie With Gravy #V170 #SD118	Vegetable Lasagne with Garlic Bread #V44 #SD50	Wholemeal Vegetable Pasta #V73
	Vegetables	Sweetcorn Salsa with Peppers #QB3	Broccoli #SD20 Carrots #SD28	Peas #SD18 Cauliflower #SD27	Roasted Carrots #SD28 Green Beans #SD24	Peas #SD18 Baked Beans #SD22
	Dessert	Apple Flapjack #D171	Fruit Jelly with Mandarins #D217	Freshly Chopped Fruit #D223	Iced Vanilla Sponge #D177	Oaty Cookie #D85
Or a choice of Yoghurt & Fresh Fruit available daily						
Week Two	Option 1	Mac and Cheese #V11	Chicken Sausage Hot Dog with Potato Wedges #C6 #SD33 #SD6	Peri-Peri Chicken with Roast Potatoes and Gravy #C77 #SD7/ #SD82 #SD118	Beef Chilli with Rice #B15 #SD84	Fish Finger and Chilli Mayo Wrap with Chips #F18 #SD5
	Option 2	French Bread Pizza #V5	Vegan Sausage Hot Dog with Potato Wedges #V182 #SD33 #SD6	Roast Quorn, Roast Potatoes, Stuffing & Gravy #V204 #SD7/#SD82 #SD40 #SD118	NEW Vegan Meatballs Pasta Bake #V220	NEW Vegetable Burger in a Bun with Chips & Tomato Sauce #BB3 #SD17 #SD5 #SD14
	Vegetables	Summer Mixed Vegetables #SD49	BBQ Baked Beans #SD88 Broccoli #SD20	Carrots #SD28 Cabbage #SD35	Sweetcorn #SD19 Green Beans #SD24	Peas #SD18 Baked Beans #SD22
	Dessert	Summer Lemon Cake #D184	NEW Syrup Snap Biscuit #D219	Fruit Medley #D224	NEW Apple Strudel with Cream #D59 #D39	Chocolate Shortbread #D80
Or a choice of Yoghurt & Fresh Fruit available daily						
Week Three	Option 1	NEW Chinese Vegetable Noodles #V215	NEW Chicken Pitta #GR1 #SD6	BBQ Chicken, Roast Potatoes and Sweetcorn Salsa #C1 #SD7 #SD82 #QB3	Spaghetti Bolognese with Garlic Bread #B37 #SD8 #SD50	Fishfingers with Chips & Tomato Sauce #F6 #SD5 #SD14
	Option 2	Tomato, Lentil and Cheese Pasta #V208	Southern Vegan Burger in a Bun with Seasoned Wedges #V164 #SD17 #SD6	BBQ Quorn, Roasted Potatoes and Sweetcorn Salsa #V205 #SD7 #SD82 #QB3	Vegan Spaghetti Bolognese with Garlic Bread #V169 #SD8 #SD50	Cheesy Whirl with Chips #V27 #SD5
	Vegetables	Green Beans #SD24 Carrots #SD28	Mediterranean Vegetables #SD48	Broccoli #SD20 Carrots #SD28	Sweetcorn #SD19 Cauliflower #SD27	Peas #SD18 Baked Beans #SD22
	Dessert	Fruit Salad with Ice Cream #D166 #D13	Pineapple Cake with Honey Yoghurt #D164 #D140	Fruit Platter #D225	Vanilla Shortbread #D57	Chocolate Brownie #D170
Or a choice of Yoghurt & Fresh Fruit available daily						

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- Bread freshly baked on site daily
- Daily salad selection

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