

Weeks commencing:-3rd, 17th & 31st January, 14th February, 7th & 21st March &
4th April, 2022

COMMUNITY SERVICES

CATERING SERVICES**Ian Ramsey Academy School Menu**

	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
<u>WEEK ONE</u>	<u>TRADITIONAL</u> Steak Pie Creamed Potatoes Diced Carrots Green Beans	<u>TRADITIONAL</u> Chicken Korma with Rice Garden Peas	<u>TRADITIONAL</u> Lasagne served with Side Salad & Coleslaw	<u>TRADITIONAL</u> Baked Sausages with Yorkshire Puddings Creamed Potatoes Broccoli/Mixed Vegetables	<u>TRADITIONAL</u> Fish Fillet Wedges Baked Beans/Garden Peas
	Diced Quorn Pie Creamed Potatoes Diced Carrots Green Beans	Diced Quorn Korma with Rice Garden Peas	Quorn Lasagne served with Side Salad & Coleslaw	Halal Chicken Sausages with Yorkshire Puddings Creamed Potatoes Broccoli/Mixed Vegetables	Pasta King
	<u>GRAB & GO</u>	<u>GRAB & GO</u>	<u>GRAB & GO</u>	<u>GRAB & GO</u>	<u>GRAB & GO</u>
	Chicken Burger in a Bun	Sausage in a Bun	Chicken Wrap	Beef Burger in a Bun	Pizza
	Assorted Sandwiches & Baguettes	Assorted Sandwiches	Assorted Baguettes	Assorted Sandwiches	Assorted Baguettes
	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans
	Choc Chip Sponge with Custard Sauce	Lemon Sponge with Custard Sauce	Marble Sponge with Custard Sauce	Syrup Sponge with Custard	Apple Crumble with Custard Sauce
	Fresh Fruit Pots	Fresh Fruit Pots	Fresh Fruit Pots	Fresh Fruit Pots	Fresh Fruit Pots
	Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt
	Iced Ring Donut	Flapjack	Cookie	Muffin	Brownie

Allergens – Your Catering Supervisor has information regarding the allergenic contents of dishes and products on our menu.
If you are unsure, please ask the Catering Supervisor for assistance.

Weeks Commencing:-

10th & 24th January, 7th & 28th February & 14th & 28th March, 2022

COMMUNITY SERVICES

CATERING SERVICES**Ian Ramsey Academy School Menu**

	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
<u>WEEK TWO</u>	<u>TRADITIONAL</u> Chicken Pie Creamed Potato Diced Carrots/ Broccoli	<u>TRADITIONAL</u> Spaghetti Bolognaise Homemade Garlic Bread Tossed Salad	<u>TRADITIONAL</u> Chicken Tikka served with Rice	<u>TRADITIONAL</u> Minced Beef & Dumplings Creamed Potato Cauliflower/ Cabbage	<u>TRADITIONAL</u> Fish Fillet Wedges Baked Beans/Garden Peas
	Diced Quorn Pie Creamed Potato Diced Carrots/ Broccoli	Quorn Bolognaise Homemade Garlic Bread Tossed Salad	Quorn Tikka served with Rice	Quorn Mince & Dumplings Creamed Potato Cauliflower/ Cabbage	Pasta King
	<u>GRAB & GO</u>	<u>GRAB & GO</u>	<u>GRAB & GO</u>	<u>GRAB & GO</u>	<u>GRAB & GO</u>
	Cheese Burger in a Bun	Chicken Wrap	Chicken Burger in a Bun	Sausage in a Bun	Pizza
	Assorted Sandwiches	Assorted Baguettes	Assorted Baguettes	Assorted Sandwiches	Assorted Sandwiches
	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans	Jacket Potato served with Cheese, Tuna or Baked Beans
	Jam Sponge with Custard Sauce	Pineapple Upside Down with Custard Sauce	Chocolate Lime Sponge with Custard	Vanilla Sponge with Custard Sauce	Jelly Pots
	Fresh Fruit Pots	Fresh Fruit Pots	Fresh Fruit Pots	Fresh Fruit Pots	Fresh Fruit Pots
	Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt
	Muffin	Iced Ring Donut	Cookie	Brownie	Flapjack

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