



Class Catering are really excited about our food and want you to be too. We provide delicious, healthy meals that young people want to Go Eat, ensuring they are fuelled and focussed to Go Learn. Our catering team is dedicated to preparing fresh seasonal meals and providing children with a healthy and fun experience!

OUR MENU

We offer a wide range of foods using the freshest ingredients and our menus work on a rotating system. Our menus have been awarded the Soil Associations 'Food for Life' Bronze Catering Mark along with a number of awards at local and national level!

- Provide excellent value for money at £2.00 for a main course and dessert
- 98% of our meals and food items are produced and freshly made on site
- Includes locally sourced ingredients and supports local farmers and growers
- Our sauces are made freshly made in our kitchens
- The majority of fresh meat is sourced and produced in Worcestershire and Herefordshire
- Includes delicious help yourself fruit and salad selection
- Reflects seasonal produce
- Menus are changed twice per year
- Raising the quality of school food above and beyond the current standards

Rest assured our menus fully comply with the governments nutritional standards and are analysed over each weekly period. For information a copy is available at your school. We can cater for special diets, please feel free to contact us.

Check out our new look website for news, events, our theme days, opening offers, chef taster days and competitions throughout the year with fantastic prizes.

WHY NOT GO TRY A CLASS CATERING HEALTHY SCHOOL MEAL!

- They provide excellent value for money at £2.00 for a main course and dessert
- Its better value than a lunch box and saves time (you could put in between 50 and 190 hours of preparation time over the school year)
- You may qualify for Free School Meals (ask at your school)
- Ensures your child has a healthy nutritious meal during the day
- Can help improve learning and concentration
- Provides choice and options to develop and broaden their food tastes
- Are quality controlled to comply with our ISO 9001 accreditation
- Supporting your school and providing value for money

Got a question or want to know more about our services? Give us a call or drop us an email. It's that simple, we'd love to hear from you! Call on 01527 575798 email us at enquiry@classcatering.co.uk or visit our website at www.classcatering.co.uk.

You can also find Bob on Facebook or follow him on Twitter!



CLASS CATERING

GO EAT PRIMARY MENU SPRING/SUMMER 2012



CLASS CATERING

PRIMARY MENU

SPRING/SUMMER 2012



(HM) = Homemade (v) = Vegetarian

DATES	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1 20 February 2012 12 March 2012 16 April 2012 07 May 2012 28 May 2012	Breaded Turkey Burger with BBQ Sauce Cauliflower & Broccoli Bake (HM) (v) Savoury Rice/Crusty Bread Sweetcorn Chocolate & Vanilla Marble Cake (HM)	Beef Lasagne (HM) Cheese & Tomato Omelette (v) Garlic Bread/Half Jacket Potato Crispy Summer Salad Fruity Crumble & Ice Cream (HM)	Roast Chicken & Seasoning (HM) Vegetable Enchilada & Tomato Sauce (HM) (v) Roast Potatoes, Carrots & Green Beans Homemade Cookie Selection (HM)	Pork Meatballs in a Tangy Tomato Sauce (HM) Spring Vegetable Parcel (HM) (v) Spaghetti/New Potatoes Broccoli Strawberry Jelly	Salmon & Broccoli Pasta Bake (HM) Margarita Pizza (HM) (v) Herby Diced Potatoes Peas Apple & Cinnamon Crumble Topped Muffin (HM)
WEEK 2 27 February 2012 19 March 2012 23 April 2012 14 May 2012 11 June 2012	Hot Dog (HM) Vegetable Lasagne (HM) (v) Buttered Pasta Crusty Bread Sliced Carrots Vanilla Shortbread Finger (HM)	Chicken & Vegetable Curry (HM) Summer Vegetable Frittata (HM) (v) Rice/Naan Bread Medley of Sweetcorn & Peas Pear & Chocolate Bakewell Tart (HM)	Roast Beef & Yorkshire Pudding (HM) Vegetable Tagine (HM) Roast Potatoes Cous Cous Cauliflower & Peas Ice Cream Tubs	Sausage & Apple Plait (HM) Vegetable Bolognese (HM) (v) Parsley Potatoes Spaghetti Carrots & Broccoli Crumbly Jam Cookie (HM)	Breaded Fish Fillet Vegetarian Toad in the Hole (HM) (v) Chipped Potatoes Baked Beans Zesty Lemon Squares (HM)
WEEK 3 05 March 2012 26 March 2012 30 April 2012 21 May 2012 18 June 2012	Country Chicken & Vegetable Bake (HM) Cheese & Tomato Pasta (HM) (v) Herby Bread Medley of Peas & Carrots Chocolate Muffin & Chocolate Swirl Butter Cream (HM)	Beef Bolognese Pasta Bake (HM) Quorn Burger in a Bun (v) Saute Potatoes Green Salad & Crunchy Coleslaw Fresh Fruit Salad & Frozen Yoghurt	Roast Pork & Seasoning with Apple Sauce (HM) Vegetarian Curry (HM) (v) Roast Potatoes/Pilau Rice Spring Cabbage & Carrots Chewy Cherry Flapjack (HM)	Cornish Pasty (HM) Creamy Macaroni Cheese (HM) (v) New Potatoes Green Beans & Cauliflower Crispy Chocolate Cracknell (HM)	Cod Nuggets & Lemon Slice Cheese & Onion Lattice (HM) (v) Potato Wedges Medley of Peas & Sweetcorn Raspberry Ripple Mousse

A range of breads and fresh seasonal salads are served as accompaniments to our main courses. Jacket potatoes with a choice of fillings, fresh fruits and yoghurts are available daily as an alternative option.