Lunch menu

Solihull Catering Services
nurture, through nutrition

Gluten Free Menu - Week 1

Running w/c: 02.11.26, 23.11.26, 14.12.26, 18.01.27, 08.02.27, 08.03.27

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Pork & Leek meatballs in rich gravy Jacket potato with a filling of your choice	**Mains** Loaded meaty chilli potato wedges & grated cheese Cheese and tomato pasta bake	**Mains** Classic roast chicken dinner Cheese whirl	**Mains** All day breakfast with a succulent pork sausage or a vegetarian breakfast both served with fluffy scrambled eggs & golden hashbrown	**Mains** Fish fingers Classic cheese & tomato pizza
Sides Fluffy mashed potatoes, carrots & peas	**Sides** Corn cobettes & broccoli	**Sides** Roast potatoes, carrots & green beans	**Sides** Baked beans and roasted tomato	**Sides** Chips, sweetcorn & baked beans
Dessert Jim jam chocolate brownie	**Dessert** Cherry shortbread	**Dessert** Apple Eve's pudding and custard	**Dessert** American pancakes with fruit compote	**Dessert** Strawberry ice cream tub

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.

Seafood with this mark comes from an MSC certified sustainable fishery. wwwww.msc.org

Lunch menu

Solihull Catering Services
nurture, through nutrition

Gluten Free Menu - Week 2

Running w/c: 09.11.26, 30.11.26, 04.01.27, 25.01.27, 22.02.27, 15.03.27

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Beef grill in a soft burger bun Jacket potato with a filling of your choice	**Mains** Chicken, broccoli and pasta bake Sweet potato curry with rice	**Mains** Roast gammon Succulent meat-free Quorn roast	**Mains** Slow cooked British chipolata sausage casserole with fluffy mashed potato Meat free bolognaise with spaghetti	**Mains** Cod fish fingers Classic cheese & tomato pizza Ham pizza
Sides Herb diced potatoes and mixed vegetables	**Sides** Peas & carrots	**Sides** Garlic and herb new potatoes, cauliflower & broccoli	**Sides** Savoy cabbage & baby carrots	**Sides** Chips and baked beans
Dessert Jam drop biscuit	**Dessert** Fruit muffin	**Dessert** Chocolate concrete and custard	**Dessert** Raspberry ripple frozen mousse	**Dessert** Orange shortbread

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.

Seafood with this mark comes from an MSC certified sustainable fishery. wwwww.msc.org

Lunch menu

Solihull Catering Services
nurture, through nutrition

Gluten Free Menu - Week 3

Running w/c: 16.11.26, 07.12.26, 11.01.27, 01.02.27, 01.03.27, 22.03.27

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Rich beef bolognaise with spaghetti Jacket potato with a filling of your choice	**Mains** Chicken curry with rice Fluffy oven baked omelette muffins	**Mains** Rustic meaty cottage pie Creamy macaroni cheese	**Mains** Homemade golden pork sausage roll Meat-free pasta lasagne	**Mains** Salmon fish finger Ham pizza Classic cheese & tomato pizza
Sides Potato smiles and sweetcorn	**Sides** Potato wedges & roasted vegetable medley	**Sides** Broccoli and carrots	**Sides** Mini potato waffles and sweetcorn and peas	**Sides** Chips, peas, spaghetti hoops
Dessert Shortbread biscuit	**Dessert** Flapjack with winter compote	**Dessert** Chocolate surprise cake with custard	**Dessert** Raspberry jelly with fruit cocktail	**Dessert** Friday fairy cake

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.

Seafood with this mark comes from an MSC certified sustainable fishery. wwwwww.msc.org

For more information on our menus please visit **www.solihullcateringservices.co.uk**