



# SENIOR SCHOOL MENUS

**January – April 2025**

*All meal options can be customised to meet prearranged specific dietary needs. Please contact our school nurse in the first instance if your child has an intolerance/allergy.*



## Menu Schedule

Menu Week 1	Menu Week 2	Menu Week 3
13/01/25	20/01/25	27/01/25
03/02/25	10/02/25	24/02/25
03/03/24	10/03/25	17/03/24
24/03/25	31/03/25	

### Spring Seasonal Produce

**Fruit:** Apples, Pears, Rhubarb

**Vegetables:** Beetroot, Cabbage, Carrots, Celeriac, Kale, Leeks, Mushrooms, Onions, Parsnips, Purple Sprouting Broccoli, Radishes, Spring Greens, Spring Onions, Swede, Watercress



## National Food Theme Days Spring 2025

DATE	CELEBRATION
January	Veganuary
16 <sup>th</sup> January	International Hot & Spicy Day
25 <sup>th</sup> January	Burns Night
29 <sup>th</sup> January	Chinese New Year
31 <sup>st</sup> January	National Hot Chocolate Day
14 <sup>th</sup> February	St Valentines Day
24 <sup>th</sup> Feb – 7 <sup>th</sup> Mar	Fairtrade Fortnight
1 <sup>st</sup> March	St David's Day
4 <sup>th</sup> March	Pancake Day
5 <sup>th</sup> March	Ash Wednesday
6 <sup>th</sup> March	World Book Day
8 <sup>th</sup> March	International Women's Day
17 <sup>th</sup> March	St Patricks Day
30 <sup>th</sup> March	Mothers Day



# Morning Break

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
EVERY DAY	Selection of Breakfast Cereals Porridge Pots	Selection of Breakfast Cereals Porridge Pots	Selection of Breakfast Cereals Porridge Pots	Selection of Breakfast Cereals Porridge Pots	Selection of Breakfast Cereals Porridge Pots
HOT ITEMS	<b>Hot Filled Rolls</b>  Ayrshire Back Bacon Pork Link Sausages Lorne Sausage Potato Scones	<b>Hot Filled Rolls</b>  Ayrshire Back Bacon Pork Link Sausage Lorne Sausage Potato Scones	<b>Hot Filled Rolls</b>  Ayrshire Back Bacon Pork Link Sausage Lorne Sausage Potato Scones	<b>Hot Filled Rolls</b>  Ayrshire Back Bacon Pork Link Sausage Lorne Sausage Potato Scones	<b>Hot Filled Rolls</b>  Ayrshire Back Bacon Pork Link Sausage Lorne Sausage Potato Scones
DAILY SPECIAL	Hash Browns Sauté Mushrooms	Black Pudding Scrambled Eggs	French Toast Berries & Maple Syrup	Haggis Grilled Tomatoes	Fried Eggs
DAILY BAKE	Belgian Waffle	Pan au Chocolate	Cookies	Fruit Muffin	Butter Croissant
FRUIT	Selection of Whole & Cut Fruits				
HYDRATION	Hydration Station - Squash, Fresh Milk, Fruit Infused Water				
	Hot Chocolate	Berry Smoothie	Milkshakes	Berry Smoothie	Hot Chocolate

# Week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Italian Meatballs in Tomato & Mascarpone Sauce	Pork Sausage Roll	Chicken Curry	Chefs Roast of the Week	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Vegan Meatballs in Mediterranean Tomato Sauce	Pesto Pasta	Chickpea & Broccoli Curry	Leek, Potato & Root Vegetable Shortcrust Pie	Spring Vegetable Frittata
ON THE SIDE	Linguine Baby Corn Roasted Carrots Salad Bar	Potato Wedges Chefs Veg Medley Baked Beans Salad Bar	Rainbow Rice Naan Bread Mange Tout Steamed Squash Salad Bar	Roast Potatoes Cauliflower Green Beans Salad Bar	Chunky Chips Baked Beans Garden Peas Salad Bar
GRAB & GO	Greek Chicken Gyros with Tzatziki	Mac & Cheese Toasties	Salmon & Prawn Singapore Noodles	Mozzarella Sticks with Tomato Dipping Sauce	Loaded Fries Curry Sauce Gravy Cheddar Cheese
HOT SANDWICH	<b>Panini</b> Chefs Selection of Fillings	<b>Toastie</b> Chefs Selection of Fillings	<b>Bagel</b> Chefs Selection of Fillings	<b>Ciabatta</b> Chefs Selection of Fillings	<b>Tortilla Wrap</b> Crispy Chicken
DESSERT	Chocolate & Banana Muffin	Berry & Greek Yoghurt Crunch Pots	Chocolate Cornflake Cake	Apple & Pear Crumble	Ice Cream or Fruit Jelly



# Week 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL	Sausage Casserole with Herb Dumplings	Buttermilk Chicken Burger	Mild Chilli Beef	Macaroni Cheese	Cod Fish Fingers / Battered Haddock
VEGETARIAN	Oriental Vegetable Spring Rolls with Sweet Chilli Dip	Mixed Vegetable & Bean Burger	Mixed Bean Burrito	Thai Green Curry Ramen Bowl	Puy Lentil Shepherd's Pie
ON THE SIDE	Mashed Potatoes Savoy Cabbage Roast Parsnips Salad Bar	Potato Wedges Mixed Salad Roasted Peppers Salad Bar	Basmati Rice Tortilla Chips Corn on The Cob Salsa Salad Bar	Garlic Bread Purple Sprouting Broccoli Steamed Carrots Salad Bar	Chunky Chips Baked Beans Garden Peas Salad Bar
GRAB & GO	Cajun Chicken Pasta	Teriyaki Chicken Rice Bowl	Italian Sausage Rigatoni	Sticky BBQ Chicken Wings	<b>Loaded Fries</b> Curry Sauce Gravy Cheddar Cheese
HOT SANDWICH	<b>Panini</b> Chefs Selection of Fillings	<b>Toastie</b> Chefs Selection of Fillings	<b>Bagel</b> Chefs Selection of Fillings	<b>Ciabatta</b> Chefs Selection of Fillings	<b>Tortilla Wrap</b> Crispy Chicken
DESSERT	Sticky Iced Coconut Bun	Cocoa Beetroot Brownie	Marmalade Sponge & Berry Compote	Carrot Cake	Ice Cream or Fruit Jelly


# Week 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN MEAL</b>	Spaghetti Bolognese	Chicken Goujons	Chicken & Ham Pie	<p>Around The World Theme Day</p> <p>Look out for the posters in the Refectory</p>	Cod Fish Fingers / Battered Haddock
<b>VEGETARIAN</b>	Lentil Bolognese	Roasted Vegetable & Mushroom en Croute	5 Bean Chilli & Basmati Rice		Spring Vegetable Potato Gnocchi
<b>ON THE SIDE</b>	Garlic Bread Sautéed Kale Roasted Courgette Salad Bar	Potato Wedges Sweetcorn Broccoli Salad Bar	Baby Potatoes Spring Greens Mashed Turnip Salad Bar		Chunky Chips Baked Beans Garden Peas Salad Bar
<b>GRAB &amp; GO</b>	Jerk Chicken, Pineapple, Rice & Beans Bowl	Chicken & Vegetable Gyozas with Sweet Chilli Dipping Sauce	Italian Carbonara		<b>Loaded Fries</b> Curry Sauce Gravy Cheddar Cheese
<b>HOT SANDWICH</b>	<b>Panini</b> Chefs Selection of Fillings	<b>Toastie</b> Chefs Selection of Fillings	<b>Bagel</b> Chefs Selection of Fillings		<b>Ciabatta</b> Chefs Selection of Fillings
<b>DESSERT</b>	Lemon Drizzle Cake	Rhubarb Cobbler	Shortbread Biscuit	Themed Day Dessert	Ice Cream or Fruit Jelly

# Every Day

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Chef's Homemade Soup of the Day with Roll & Butter				
SALAD ITEMS	Lettuce, Baby Spinach, Cherry Tomato, Cucumber, Red Onion, Sweetcorn, Mixed Peppers, Grated Carrots, House Dressing, Balsamic Vinegar, Selection of Seeds				
SANDWICH	Selection of Chilled Freshly Made Sandwiches, Wraps & Baguettes & Salad Boxes from Our Partners at Tiffin Sandwiches				
JACKET POTATO	Oven Baked Jackets with Baked Beans, Coleslaw, Tuna Mayo or Grated Cheddar Cheese				
PASTA BAR	50/50 Penne Pasta with Freshly Made Tomato & Basil Sauce or Grated Cheddar Cheese				
FRUIT	Selection of Freshly Cut & Whole Fruits				





Here at StAloysius College our passion lies in serving our pupils tasty and balanced freshly cooked meals whilst utilising sustainable and locally sourced ingredients where possible. We work alongside our local suppliers to ensure we are always using the most fresh, seasonal produce in our dishes.

We use authentic recipes and cooking methods whilst considering our pupils dietary needs. Our regular tasting tables inspire our pupils to sample interesting ingredients which we endeavour to serve alongside traditional favourites.

**Menu feedback & suggestions are always welcome**  
email [catering@stalloysius.org](mailto:catering@stalloysius.org)

\* We do not use or sell products which contain tree nuts or peanuts in any of the dishes we produce in the kitchen or pre-packaged items, however, we are unable to guarantee that dishes / products served are totally free from nuts / nut derivatives due to the use of precautionary allergy statements our suppliers use such as 'may contain traces of nuts'.

\* Please contact our school nurse in the first instance if your child has any intolerance/allergies, upon which we can advise appropriately. [Medical@stalloysius.org](mailto:Medical@stalloysius.org)