




		Monday	Tuesday	Wednesday	Thursday	Friday										
		05/06	06/06	07/06	08/06	09/06										
Lunch	Sides		Coleslaw	Tomato and basil	Grated carrots	Garden peas										
			Greek salad	Sweetcorn	Chickpeas salad	Tartar sauce										
	HOT		Roasted potatoes		Mint & coriander couscous	Potato wedges										
		D	E	G	H	V	D	E	G	H	V	D	E	G	H	V
		Lemon thyme roasted chicken	Beef pilau rice	Spicy Moroccan chicken tagine	Breaded cod											
	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	
Vegetarian		Yellow split peas Stuffed Pepper	Mixed vegetables biryani	Aubergine and pepper tagine	Spinach and sweet potato savory rolls											
	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	
Dessert		Fruit Platter	Jelly with fruits	Yogurt with forest fruit compote	Whole fruit											
	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	



For any questions, suggestions, or complains, please contact the chef:

junior@jplcatering.co.uk  
 ☎ 07966380868  
 www.jplcatering.co.uk



**If you have any food allergy, please speak with a member of the catering team. Thank you!**

**D = DAIRY FREE | E = EGG FREE | G = GLUTEN FREE | H = HALAL | V = VEGETARIAN**

**ALL THE FOOD IS NUT FREE AND THE KITCHENS ARE A NUT FREE ENVIRONMENT**



		Monday	Tuesday	Wednesday	Thursday	Friday
		12/06	13/06	14/06	15/06	16/06
Lunch	Sides	Mixed leaves	Shredded cabbage	Roasted carrots	Homemade olive bread	Potato salad with spring onions
		Cucumber with sour cream	Green beans	Peas	Mixed salad	Fennel coleslaw
	HOT	Coriander rice	Noodles	Sauté potatoes with roasted garlic		Wraps
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
		Chili con carne	Chicken in black bean sauce	Slow roasted beef	Baked penne Arrabbiata	Mexican spiced chicken
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Three bean chili	Vegetable stir fry	Rosemary and red onions sausages	Tomato and basil sauce	Vegetable kebabs
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Dessert	Whole fruit	Yogurt with fruits	Jelly with peaches	Whole fruit	Fruit platter
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V



For any questions, suggestions, or complains, please contact the chef:  
 junior@jplcatering.co.uk  
 ☎ 07966380868  
 www.jplcatering.co.uk



**If you have any food allergy, please speak with a member of the catering team. Thank you!**

**D = DAIRY FREE | E = EGG FREE | G = GLUTEN FREE | H = HALAL | V = VEGETARIAN**

**ALL THE FOOD IS NUT FREE AND THE KITCHENS ARE A NUT FREE ENVIRONMENT**



		Monday	Tuesday	Wednesday	Thursday	Friday
		19/06	20/06	21/06	22/06	23/06
Lunch	Sides	Cucumber with coriander	Pita bread	Cucumber and spring onion	Grated cheddar cheese	Mixed leaves
		Naan bread	Roast pepper hummus	Sweetcorn	Mixed salad	Tomato & cucumber
	HOT	Pilaf rice	Couscous	Stir fried noodles	Baked beans	Coleslaw
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
		Chicken korma	Moroccan meatballs	Sweet and sour chicken	Baked potato	Beef Cornish bake
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Sweet potato korma	Harissa and chickpeas stew	Sweet and sour vegetables		Carrot, spinach and swede bake
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Dessert	Whole fruit	Yogurt with fruits	Jelly	Tiramisu	Fruit platter
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V



For any questions, suggestions, or complains, please contact the chef:

junior@jplcatering.co.uk  
 ☎ 07966380868  
 www.jplcatering.co.uk



**If you have any food allergy, please speak with a member of the catering team. Thank you!**

**D = DAIRY FREE | E = EGG FREE | G = GLUTEN FREE | H = HALAL | V = VEGETARIAN**

**ALL THE FOOD IS NUT FREE AND THE KITCHENS ARE A NUT FREE ENVIRONMENT**




		Monday	Tuesday	Wednesday	Thursday	Friday
		26/06	27/06	28/06	29/06	30/06
Lunch	Sides	Cucumber	Seasoned peas	Raita	Garlic bread	Peas
		Tomato and onion salad	Broccoli	Naan bread	Mixed salad	Coleslaw
	HOT	Coriander and chickpea couscous	Crushed herbed potatoes	Bombay aloo		Sauté potatoes
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
		Chicken tagine	Sausages in onion gravy	Chicken biryani	Macaroni cheese with broccoli	Battered cod fillet with lemon wedge
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Aubergine tagine	Rosemary sausages in onion gravy	Mixed vegetables biryani and dhal	Tomato bake with broccoli	Lentil stuffed peppers
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Dessert	Whole fruit	Jelly	Trifle	Fruit salad	Whole fruit
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V



For any questions, suggestions, or complains, please contact the chef:

junior@jplcatering.co.uk  
 ☎ 07966380868  
 www.jplcatering.co.uk



**If you have any food allergy, please speak with a member of the catering team. Thank you!**

**D = DAIRY FREE | E = EGG FREE | G = GLUTEN FREE | H = HALAL | V = VEGETARIAN**

**ALL THE FOOD IS NUT FREE AND THE KITCHENS ARE A NUT FREE ENVIRONMENT**