




		Monday	Tuesday	Wednesday	Thursday	Friday															
		27/11	28/11	29/11	30/11	01/12															
	Sides	Cucumber with mint	Tomato salsa	Broccoli	Mixed leaves	Coleslaw															
		Naan bread	Tortillas	Cauliflower	Garlic bread	Peas															
Lunch	HOT	Pilaf rice	Roast vegetable couscous	Roast potatoes		Cajun potato wedges															
		D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V
		Chicken korma	Minced lamb tagine	Braised topside beef	Baked chicken macaroni cheese	Battered cod fillet															
		D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V
	Vegetarian	Chickpea and lentil curry	Vegetable tagine	Red pepper and feta wellington	Macaroni cheese	Stuffed mushroom															
		D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V
	Dessert	Whole fruit	Apple crumble with custard	Vanilla yoghurt with shortbread	Fruit platter	Jelly with fruits															
		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



**Please note this menu is subject to changes due to unforeseen circumstances.**

**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
		04/12	05/12	06/12	07/12	08/12
Lunch	Sides	Cucumber sticks	Seasoned carrots	Peas	Tomato with basil	Tomato
		Shredded cabbage	Cauliflower	Broccoli	Herby bread	Coleslaw
	HOT	Carrot rice	Mashed potato	Sautee potatoes	Penne pasta	Oven chips
		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 stroganoff	Beef bourguignon	Chicken stew	Bolognese sauce	Beef burger
	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	Mushroom stroganoff	Vegetable bourguignon	Leek and potato stew	Roasted tomato and pepper sauce	Vegetarian burger
		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	Fruit platter	Forest fruit yoghurt with crushed biscuit	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



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		Monday	Tuesday	Wednesday	Thursday	Friday
		11/12	12/12	13/12	14/12	15/12
Lunch	Sides	Cucumber sticks	Peas	Coleslaw	 <b>Christmas Lunch!</b>	 <b>CHEF'S CHOICE</b>
		Shredded carrot and cabbage	Carrots	Mixed salad		
	HOT	Egg noodles	New potatoes	Couscous		
		D E G H V	D E G H V	D E G H V		
		Chicken in black bean sauce	Beef stew	Cajun chicken		
		D E G H V	D E G H V	D E G H V		
	Vegetarian	Stir friend vegetables	Red lentil and sweet potato stew	Feta and mixed vegetable stuffed pepper		
		D E G H V	D E G H V	D E G H V		
	Dessert	Whole fruit	Fruit salad	Rice pudding		
		D E G H V	D E G H V	D E G H V		



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