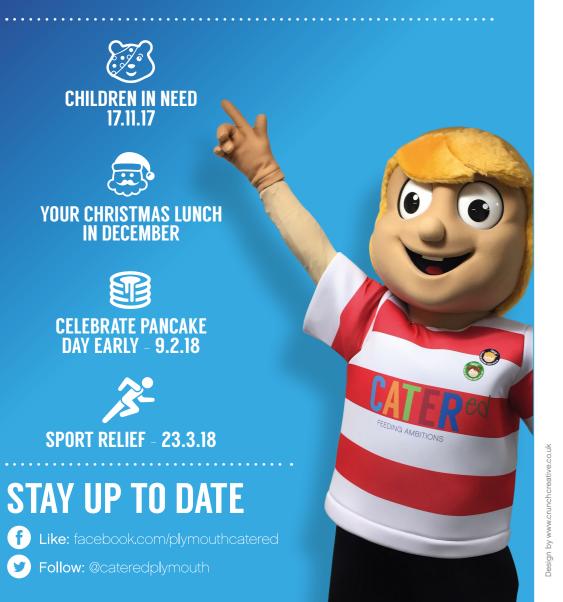
CATERed LOOK OUT FOR ed's SPECIAL EVENTS



At CATERed, we pride ourselves that the majority of the food we serve is cooked from scratch every day, making Ed's lunchtime menu truly awesome! Because we use fresh, local, seasonal and organic ingredients we're also supporting local growers and farmers and the regional economy whilst we keep an eve on our eco-footprint.

We use:-

- Locally caught and landed Pollock
- Free range eggs (including in our mayonnaise)
- Organic milk
- Locally-sourced yoghurt's
- Organic herbs
- Oily fish in our home made fishcakes
- Fairtrade sugar
- Organic wholemeal flour
- Seasonal fresh vegetables and fruit (which may vary due to availability)



We are working to reduce the refined sugar content in all our recipes and where possible replacing sugar with honey. We have signed up to 'Sugar Smart Plymouth'.

For more information about school food in Plymouth please visit our pages at www.catered.org.uk

Did you know, all children in Reception, Year 1 and Year 2 are entitled to receive a school meal every day? This is called universal infant free school meals.

So you can come in have a great tasting meal every day and pay Ed nothing!

For older children, information about free school meals can be found at http://web.plymouth.gov.uk/homepage/catered/cateredfreeschoolmeals.htm or by calling the team on 01752 307410. Or you can buy one of Ed's super fantastic two-course meal including a drink for just £2.10.

Did you know we can meet special dietry needs? Come and have a chat with the catering manager at your child's school or contact us.

For allergen advice please ask the catering manager.

Food Standards for school lunches came in to effect on 01 January 2015 - details can be found by following the link from our pages or by visiting www.schoolfoodplan.com/standards/













is a company jointly owned by schools across the City and Plymouth City Council serving great tasting, freshly prepared food to children and young people every day.

Company No: 9355912 | VAT No: 208 5215 29

Tell Ed!

We want to know what you think about our food so if you have any questions, on 01752 307187 or by email catering@catered.org.uk



SUPER FANTASTIC SCHOOL MEALS

October to March 2018

Ed's epic search for fresh, seasonal, organic and local food to help your child fill up and flourish at school continues.





CATE'S CORNER 1: What did the

Sucumber say when he

saw the plane? A: Cor-Jetl

FRESH FRUIT. YOGHURT (LOCALLY

WEDNESDAY).ORGANIC MILK AND

FRIJIT BASED DRINKS AVAILABLE DAILY

FRESH DRINKING WATER IS AVAILABLE THROUGHOUT THE LUNCH TIME PERIOD

ALL MEALS SERVED WITH SEASONAL

H = HOME-MADE IN THE KITCHEN.

W = WHOLE WHEAT INGREDIENTS.

THE VEGETARIAN LINE.

ed's REGULARS Jacket Potatoes wit

Beans / Cheese / Tuna Mayonnaise & Coleslaw

Chef's Daily Choice

Fresh Salad Bar

Sandwiches available on reques

AVAILABLE DAILY

VEGETABLES. CHICKEN ALTERNATIVES TO BEEF AND PORK AVAILABLE UPON

SOURCED ON MONDAYS AND

REQUEST.

ed's AWESOME LUNCHTIME MENU

WEEK 01

WEEK BEGINNING: OCTOBER 30TH • NOVEMBER 20TH • DECEMBER 11TH • JANUARY 8TH, 29TH • FEBRUARY 26TH • MARCH 19

CHOICE 1

- CATER^e local beef. tomato, MONDAY cheese buraer **CHOICE 2**

Vegetable savoury mince with herby wedges (H)(W)

Carrot cake (H) (W), yoghurt and fresh fruit

TUESDAY

BBQ chicken with rice and tortilla (H)(W)



Quorn chilli and rice with tortilla (H)(W)



PUDDING Mini shortbread (H) (W) and fruit portion, yoghurt

WEDNESDA'

Vegetable lasagne with garlic bread (H)(W)



Cauliflower cheese with sauté potatoes (H)



PUDDING Flapjack (H), yoghurt and fresh fruit

THURSDAY

Cornish roast beef. Yorkshire pudding with roast potatoes and gravy (H)



Homemade vegetable sausage with roast potatoes and gravy (H)



PUDDING Fresh fruit platter, yoghurt

FRIDAY

Bubble batter fish, oven baked chips or pasta



Cheese and onion auiche, oven baked chips or pasta (H) (W)



PUDDING Made by Granelli ice-cream, yoghurt and fresh fruit

VEEK BEGINNING: NOVEMBER 6th, 27th • December 18th :

CHOICE 1

Chicken pie with mash and gravy MONDAY



CHOICE 2

Vegetable sausage and mash with gravy



PUDDING Mini flapjack (H) (W) with fruit portion, yoghurt

TUESDAY

Beef Bolognaise with garlic bread (H)(W)



Spanish omelette with crusty bread



Victoria sponge (H), yoghurt and fresh fruit

Cheese and tomato pizza with diced potatoes (H)(W)



Vegetarian balls with pasta (W)



PUDDING Fruity sundae, yoghurt

THURSDAY

Roast Gammon, apple sauce with roast potatoes and gravy



Quorn fillet with roast potatoes and gravy



PUDDING Fresh fruit platter, yoghurt

Homemade fishcakes with oven baked chips or pasta (H) (W)

Sausage roll with oven baked chips or pasta (W)

Chocolate waffle and custard, yoghurt and fresh fruit

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MONDA

WEEK BEGINNING: NOVEMBER 13TH • DECEMBER 4TH • ANUARY 1ST. 22ND • FEBRUARY 19TH • MARCH 12TH

CHOICE 1

Chicken fajitas and spicy wedges or rice (H)(W)



CHOICE 2

Vegetable dippers with BBQ sauce and spicy wedges or rice (W)



Mini shortbread (H) (W) and fruit portion, yoghurt

TUESDA

All day breakfast



Vegetarian all day breakfast (H)



Chocolate orange muffins (H), yoghurt and fresh fruit

VEDNESDA

Gammon steak with diced potatoes



Vegetable curry and rice (H)(W)



Made by Granelli Ice-cream and fruit coulis, yoghurt and fresh fruit

THURSDA

Roast chicken & stuffing with roast potatoes and gravy (H)

Vegetable pie with roast potatoes and gravy (H)



Fresh fruit platter, yoghurt

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Locally caught fish fillet with chips or pasta (H)(W)

Cheese wheels with oven baked chips or pasta (H) (W)



Banana cake (H) (W), yoghurt and fresh fruit

Dig you know you can have instead of

