



Tower Hamlets Primary School Lunchtime Menu October 2022 - April 2023

Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	Wednesday 'Traditional Day'	Thursday 'World Food Day' Mexican	Friday 'Favourites'
Main	Homemade Macaroni Cheese	Homemade Beef Cottage Pie	Roast Chicken with Yorkshire Pudding & Gravy	Mexican Chicken with Soft Brown Rice	Bubble Fish Bites served with a Slice of Lemon
Vegetarian	Piri Piri Veggie Meatballs with Wholemeal Spaghetti	Homemade Vegetable Patty with Mango Chutney & Herby Diced Potatoes	Homemade Cheese, Tomato & Red Onion Tart	Homemade 3 Bean Mexican Chilli Wrap	Freshly Baked Vegan Sausage Roll
On the side	Sweetcorn & Garden Peas	Fresh Broccoli & Carrots	Roast Potatoes, Fresh Cabbage & Cauliflower Florets	Fresh Roasted Vegetables & Sweetcorn	Chips, Peas & Baked Beans
Salads	Fresh Seasonal Salads	Seasonal Salads & Fresh Crudites (Carrot / Cucumber & Celery)	Chef's House Salad	Crisp Green Salad & Fresh Tomato Salsa	Seasonal Salads & Homemade Coleslaw
Dessert	FRUITY MONDAYS with fresh seasonal fruit	Fresh sliced Melon & Grapes	Homemade Rice Pudding with Peaches	Frozen Mango Yoghurt	Homemade Beetroot & Chocolate Brownie with Custard
Daily Options	Bread / Fresh Fruit Platter / Organic Yoghurts / British Cheese and Crackers				

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	Wednesday 'Traditional Day'	Thursday 'World Food Day' African	Friday 'Favourites'
Main	Freshly Baked Pizza with Sweetcorn & Peppers with Baked Potato Wedges	Homemade Tandoori Chicken Drumstick with Soft Brown Rice	Roast Beef with Yorkshire Pudding & Gravy	Homemade African Lamb Jollof Rice	Baked Fish Fillet with a wedge of Lemon
Vegetarian	Ratatouille Ravioli with Homemade Tomato & Vegetable Sauce	Baked Jacket Potato with choice of filling (Tuna / Cheese)	Homemade Salmon & Broccoli Wholemeal Pasta Bake or Vegetarian Sausages	Homemade African Vegetable Tagine served with Flat Bread	Quorn Dippers & BBQ Sauce
On the side	Sweetcorn Cobbette & Fresh Broccoli	Sweetcorn & Peas	Roast Potatoes, Fresh Carrots & Savoy Cabbage	Roasted Seasonal Vegetables	Oven Chips, Peas & Baked Beans
Salads	Selection of Autumn / Winter Salads	Seasonal Salads & Cucumber Raita	Chef's House Salad	Seasonal Salads & African Black Eyed Bean Salad	Seasonal Salads & Homemade Coleslaw
Dessert	FRUITY MONDAYS with fresh seasonal fruit	Mixed Berries & Greek Yoghurt	Apple & Pear Fruit Platter	Pineapple & Banana Fruit Platter	Fresh Fruit Salad
Daily Options	Bread / Fresh Fruit Platter / Organic Yoghurts / British Cheese and Crackers				

Please Note that some dishes maybe subject to local changes to suit individual school needs

Week 1 Commencing:

31 October 2022	26 December 2022	20 February 2023
14 November 2022	09 January 2023	06 March 2023
28 November 2022	23 January 2023	20 March 2023
12 December 2022	06 February 2023	03 April 2023

Week 2 Commencing:

07 November 2022	02 January 2023	27 February 2023
21 November 2022	16 January 2023	13 March 2023
05 December 2022	30 January 2023	27 March 2023
19 December 2022	13 February 2023	10 April 2023

IMPORTANT INFORMATION: Every effort is made to minimise risk of cross-contamination. However, it should be noted that our food is prepared in a kitchen where known allergens may be present and therefore the risk of cross-contamination remains a risk. Please ask staff for further details regarding specific dietary requirements and/or allergens.



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