

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, farmers and the regional economy whilst we keep an eye on our eco-footprint.

- Locally caught and landed Pollock
- Free range eggs (including in our mayonnaise)
- Westcountry milk
- Local 'Made for Us' voghurts
- Organic herbs
- No fried food
- Fairtrade sugar
- Organic wholemeal flour
- Seasonal fresh vegetables and fruit (which may vary due to availability)

Tell Ed! We want to know what you think about our food so if you have any questions, omments or want to send us some recipe ideas contact us on 01752 977166 or by email



We are reducing sugar and replacing it by using fruits and vegetables to add sweetness to the dishes. We are founding partners in '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 and have a great tasting meal every day and pay Ed nothing!

For older children, information about free school meals can be found by following the link to Free School Meals within the CATERed webpages or by calling the FSM team on 01752 307410. If you are buying a meal, one of Ed's Super Fantastic two course meals including a drink currently costs £2.20.

For a full allergen breakdown please contact us at catering@catered.org.uk, let us know what school your child attends so we can talk through the menu offer currently at that school.

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

http://www.schoolfoodplan.com/actions/school-food-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





ed's AWESOME LUNCHTIME MENU



WEEK BEGINNING: 1ST NOVEMBER ◆ 22ND NOVEMBER ◆ 13TH DECEMBER 17[™] JANUARY • 7[™] FEBRUARY • 7[™] MARCH • 28[™] MARCH • 4[™] APRIL

CHOICE 1

CHOICE 2

Jumbo sausage and mash with onion gravy



Vegan bolognaise with garlic bread H/V/VE



PUDDING Peach muffin H, yoghurt and fresh fruit

Home-made pizza cheese and tomato, pepperoni H/W



with seasoned wedges H/V

Veggie burger





PUDDING Carrot cake H, yoghurt and fresh fruit

Roast gammon, with roast THURSDAY potatoes and gravy



Roast with stuffing, roast potatoes and gravy



PUDDING Fresh fruit platter, yoghurt and fresh fruit

Breaded fish fillet with chips or pasta

PUDDING Crispy crunch H, yoghurt and fresh fruit

Photographs are for illustration purposes only



Spanish omelette with chips or pasta



WEEK BEGINNING: 8TH NOVEMBER ◆ 29TH NOVEMBER ◆ 3RD JANUARY

24™ JANUARY • 14™ FEBRUARY • 14™ MARCH • 11™ APRIL

CHOICE 1

Homemade meatballs in MONDAY tomato sauce with seasoned wedges

Vegan nuggets

Gammon steak

and pineapple

with sauté

potatoes

served with

seasoned

wedges

V / VE

PUDDING Fruit and yoghurt

TUESDAY

WEDNESDAY



Vegan balls in tomato sauce with pasta V / VE

CHOICE 2











Roast chicken, stuffing, roast THURSDAY potatoes and gravy

Houngs

pasta

Fish fingers

with chips or



PUDDING Frozen Yoghurt, yoghurt and fresh fruit

Courgette sausages with roast potatoes and gravy













CHOICE 1

MONDA'

WEDNESDA

Cottage pie

Cheese wheels

PUDDING Fruit segments or yoghurt

with waffles

H/V

All day

breakfast

PUDDING Pear flapjack H, yoghurt and fresh fruit



Vegan hot dogs with waffles W/V/VE

Vegan pasties with

herby diced

All day veggie

breakfast

V / VE

potatoes

/V/VE

CHOICE 2



FRESH FRUIT, LOCAL WESTCOUNTRY YOGHURT AND WEST COUNTRY MILK AVAILABLE DAILY. FRESH DRINKING WATER IS AVAILABLE THROUGHOUT THE LUNCH TIME PERIOD. ALL MEALS SERVED WITH SEASONAL VEGETABLES. CHICKEN ALTERNATIVES TO BEEF AND PORK UPON REQUEST. ONE MEAT

CATE'S CORNER 0: How do you make a

milk shake?

A: Scare it!

H = HOME MADE IN THE KITCHEN.

ed's REGULARS

- W WHOLE WHEAT INGREDIENTS.
- VE = VEGAN DISH.
- V = VEGETARIAN 2 = The Vegetarian line.

FREE DAY.





Roast beef. Yorkshire pudding, with roast potatoes and gravy

H/W



PUDDING Fruit salad, yoghurt and fresh fruit

Crispy coated

local pollock with

chips and pasta

Savoury mince with roast potatoes and gravy

Macaroni cheese

served with

garlic bread







DID AON KNOW



PUDDING Shortbread fingers and fruit H, yoghurt and fresh fruit

MAKING A DIFFERENCE EVERY CHILD EVERY TIME

FRIDAY

Jacket Potato choice each day: Tuna, Cheese or Beans

Lighter Choice: Mon – Tuna sandwich, Tues – Ham wrap, Wed – Cheese sandwich, Thurs – Tuna wrap, Fri – Ham sandwich