LUNCH MENU

WEEK ONE

W/C 21st April/ 12th May/9th June/30th June/21st July

Vegan Vegetarian Gluten Free

	Monday	Tuesday	Wednesday Family Favourites	Thursday Pizza Bar Gluten Free available	Friday Fakeaway
MAIN ONE	Cajun Chicken Pockets With potato wedges	Cottage Pie	Roast Chicken Dinner	Ham & Mushroom Pizza	Fish Fingers
MAIN TWO	Vegetable Chilli (Quorn) With Potato Wedges	Cheese & Onion Quiche	Roast Quorn Fillet	Cheese Pizza	Vegan Sausage Roll
SIDES	Baked potato wedges, roasted Med Veg	Mashed potato, broccoli	Roast potatoes, carrots, gravy	Oven baked diced potatoes, sweetcorn	Oven chips, peas, baked beans
Jacket Potato/Pasta Bar	Jackets Potato & Fillings Cheese/Beans/Tuna Mayo	Cheesy Pasta	Jackets Potato & Fillings Cheese/Beans/Tuna Mayo	Tomato Pasta With optional cheese sprinkle	Jackets Potato & Fillings Cheese/Beans/Tuna Mayo
PUDDING	Raisin Flapjack	Bread & Butter Pudding With Custard	Jam Sponge	Shortbread Biscuits	Apple Crumble With custard



AVAILABLE DAILY

Fresh Bread
Fresh Fruit
Yoghurt/Jelly
Salad Bar

Majority of diets can be catered for, please make school aware of any dietary requests. Gluten free pasta, pizza & breads available.

LUNCH MENU

WEEK TWO

W/C 28th April/ 19th May/16th June/7th July

Vegan Vegetarian Gluten Free

	Monday Flavours of India	Tuesday	Wednesday Family Favourites	Thursday Pizza Bar Gluten Free available	Friday Fakeaway
MAIN ONE	Chicken Curry	Beef Lasagne	Sausage & Mash	Chicken & Sweetcorn Pizza	Battered Fish
MAIN TWO	Vegetable Biryani	Veggie Burger In a soft bun	Vegetarian Cottage Pie	Meatless Feast Pizza	Vegan Sausage Roll
SIDES	Steamed rice, cauliflower	Oven baked wedges, green beans	Mash, carrots, gravy	Pasta salad, coleslaw	Oven chips, peas, baked beans
Jacket Potato/Pasta Bar	Jacket Potato & Fillings Cheese/beans/tuna mayo	Mac & Cheese	Jacket Potato & Fillings Cheese/beans/tuna mayo	Tomato Pasta With optional cheese sprinkle	Jacket Potato & Fillings Cheese/beans/tuna mayo
PUDDING	Chocolate Chip Cookies	Rice Pudding With jam or chocolate	Jam Layer Flapjack	Chocolate Sprinkle Sponge	Banana & Custard



AVAILABLE DAILY

Fresh Bread
Fresh Fruit
Yoghurt/Jelly
Salad Bar

Majority of diets can be catered for, please make school aware of any dietary requests. Gluten free pasta, pizza & breads available.

LUNCH MENU

WEEK THREE

W/C 5th May/2nd June/23rd June/14th July

Vegan Vegetarian Gluten Free

	Monday Burger Bar	Tuesday	Wednesday Family Favourites	Thursday Pizza Bar Gluten Free available	Friday Fakeaway
MAIN ONE	Beef Burger In a soft bun	Chicken & Broccoli Pasta Bake	Roast Gammon	Chicken Pizza	Fish Goujons
MAIN TWO	Veggie Burger	Vegan Bolognese	Vegetable Pastry	Veggie Supreme Pizza	Vegan Sausage
SIDES	Oven Chips, BBQ beans,	Pasta, carrots	Roast potatoes, cabbage, gravy	Oven baked wedges, sweetcorn	Oven chips, peas, baked beans
JACKET POTATO PASTA BAR	Mac & Cheese	Jackets Potato & Filling Cheese/beans/tuna mayo	Tomato Pasta With optional cheese sprinkle	Jackets Potato & Filling Cheese/beans/tuna mayo	Cheese & Broccoli Pasta Bake
PUDDING	Chocolate & Vanilla Marble Sponge	Fudge Tart	Gingerbread Cookies	Treacle Sponge	Lemon Cookies



AVAILABLE DAILY

Fresh Bread
Fresh Fruit
Yoghurt/Jelly
Salad Bar

Majority of diets can be catered for, please make school aware of any dietary requests. Gluten free pasta, pizza & breads available.

ABOUT US

Catering for over 4000 pupils and staff across 15 schools every day is a mammoth task but one that The Diamond Learning Partnership Trust relish undertaking with the launch of our new in -house catering operation "The Diamond Diners" led by our newly appointed Trust Catering Manager Carl Weston.

By choosing to run your catering services "in-house" the Trust have committed to improve quality & choice for our customers every day by listening to our pupils & staff, working with local suppliers and most importantly, investing in our teams to provide healthy and nutritious meals day in day out.



OUR FOOD

Keeping pupils fed with a healthy, balanced diet and providing fresh & varied menus at best value- that's what our team are all about.

We've worked hard to provide a much larger menu and range of meals, taking into account availability of "free from" meals and special diets- the majority of which can be catered for.

Through buying more locally we can assure fresh, good value goods whilst reducing our carbon footprint. We've partnered with local food champions such as Accent Fresh and family run butchers Marbec Meats to help us deliver this.

- **Fresh fruit & vegetables**
- **Lean proteins & healthy fats**
- **Wholegrains**
- **Natural sweetners**

We've retained our wonderful team of cooks and catering assistants and will invest time with them and School Councils to ensure pupils get the best from their service.

We plan to introduce exciting theme days, educational workshops and tasting sessions to engage pupils & families in variety of ways- look out for our termly newsletters with more info!



OUR VALUES

NURTURE, INSPIRE, FLOURISH

Every child is different but one thing we all have in common are daily meal times.

Our aim is to nurture pupils through provision of nutritious meals, served in an inclusive and relaxed dining environment.

We hope to inspire our younger generation to be future "foodies"; to be brave in their choices and not be afraid to try something new.

We will provide a consistent, safe and positive service, welcoming our pupils everyday and supporting them to flourish throughout their School life.

We'd love to hear from you- for general catering enquiries please email:

diners@diamondlearningtrust.com

Link to Free Meals Application

Link to DLPT website