

STEP Lunch Menu

WEEK 1 – for weeks commencing: 6/06/22, 27/06/22, 18/07/22, 19/09/22, 10/10/22

	Monday	Tuesday	Wednesday	Thursday	Friday
WEEK ONE	Margherita Pizza Peppers & Olives Pizza Herby Diced Potatoes Jacket Potato & Fillings Peas & Carrots French Cinnamon Palmier Fresh Fruit	Mexican Chicken Fajita Cheese & Tomato Quesadilla Cous Cous Jacket Potato & Fillings Sweetcorn & Peppers Cheese Cake Fresh Fruit	Roast Turkey & Stuffing Vegetable Wellington Roast Potatoes Jacket Potato & Fillings Green Beans Yoghurt Fresh Fruit	Tomato & Basil Pasta Spanish Omelette & New potatoes Jacket Potato & Fillings Vegetable Medley Chocolate & Pear Cake Fresh Fruit	Fish Fingers Turkish Courgette Fritters Chips Jacket Potato & Fillings Baked Beans & Peas Yoghurt Fresh Fruit

WEEK 2 – for weeks commencing: 13/06/22, 4/07/22, 5/09/22, 26/09/22, 17/10/22

WEEK TWO	Chinese Sticky Quorn Vegetarian Teriyaki Oriental Noodles Jacket Potato & Fillings Vegetable Medley Iced Carrot Cake Fresh Fruit	Beef Pattie Pie Veggie Pattie Pie Yellow Rice Jacket Potato & Fillings Sweetcorn Hungarian Strawberry Jelly Fresh Fruit	French Beef Bourguignon Bean Stew Mash Potato Jacket Potato & Fillings Carrots & Peas Yoghurts Fresh Fruit	Italian Vegetable Bolognese Pasta Cheese Penne Pasta Jacket Potato & Fillings Mix Vegetable Vanilla Ice Cream & Peaches Fresh Fruit	Fish Fillet Greek Onion & Feta Tart Chips Jacket Potato & Fillings Baked Beans & Roasted Vegetables Yoghurt Fresh Fruit
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WEEK 3 – for weeks commencing: 20/06/22, 11/07/22, 12/09/22, 3/10/22

WEEK THREE	Vegetarian Lasagne Vegetable Frittata Garlic Bread Jacket Potato & Fillings Sweetcorn & Peas Swiss Chocolate Delight Mousse Fresh Fruit	Chicken Korma Summer Vegetables Curry Pilaf Rice Jacket Potato & Fillings Peas Australian Biscuits Fresh Fruit	British Roast Beef & Yorkshire Pudding Chickpea & Vegetable Loaf Roast Potatoes Jacket Potato & Fillings Cauliflower & Broccoli Yoghurts Fresh Fruit	Jacket Potato with Fillings – Chilli, Cheese, Beans, Egg Mayo, Tuna Mayo Carrots German Marble Cake & Chocolate Sauce Fresh Fruit	Fish Goujons Tunisian Sundried Tomato & Sweetcorn Slice Chips Jacket Potato & Fillings Baked Beans & Baked Tomatoes Yoghurt Fresh Fruit
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This menu was developed collaboratively by the catering team, with contributions from Rebecca at Gonville, Erika at Phoenix, Lisa at Applegarth, Sharon at Breakwater, Neha at Park, Hyo at Turnham, Sharon at Heathfield, Pam at Tudor and Denise at Westbridge.

The recipes and dishes seek to highlight a dish from a country and a style, but we appreciate there are many variations on a given dish, and that we are also constrained by the school food standards.

All about our food

- All meals are freshly cooked at our academies by our own trained STEP Catering team.
- Our menu has been designed to meet all of the School Food Standards.
- Our food is cooked using oven baking & steaming methods.
- All meat is fresh & UK sourced and we use seasonal fruit & vegetables.
- Yoghurt and bread are available daily.
- Milk and fresh drinking water are available daily.
- If you require any information about allergies, please contact the school office.
- This menu may be subject to change.