



YOUR MENU Week ONE



Monday	Tuesday	Wednesday	Thursday	Friday
Pumpkin, Mixed Pepper & Cheddar Quice(v)	Jumbo Pork Sausage Hotdog	Roast Turkey with Stuffing & New Potatoes	Chicken Tikka Masala With Pilaf Rainbow Rice	Margherita Pizza (v)
Quorn Bolognaise with Garlic Slice(v)	Tomato & Mozzarella Sausage Hotdog(v)	Roast Quorn Joint with New Potatoes (v)	Sticky BBQ Quorn With Rainbow Rice(v)	Lemon Sole Grill with Chunky Chips
Breaded Pollock	Fish Crunchy	Breaded Fish Goujons	Double Fish Finger	
Garlic Slice Seasonal Vegetables & Salad	Seasoned Wedges Seasonal Vegetables & Salad	New Potatoes Seasonal Vegetables & Salad	Rainbow Rice or Naan Bread Seasonal Vegetables & Salad	Chunky Chips Baked Beans Seasonal Vegetables & Salad
<p>Seasonal Salad & Freshly Baked Bread Basket available daily</p> <p>Selection Of Fresh Fruit & Yoghurts as alternative to Pudding</p>				
Fresh Fruit Salad or Yoghurts	Apple & Coconut Crumble Custard	Anzac Cookies & Apple Slices	Cinnamon Spiced Carrot & Apple Cake	Frozen Flavoured Mousse Tub

ADDITIONAL MENU OPTIONS AVAILABLE DAILY

Vegetarian Options Available Daily.

For Any Allergen/Dietary Requirements Please Speak To The Catering Supervisor

MADE FRESH
Holland House



YOUR MENU Week TWO



Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese with Pink Salmon & Garlic Slice(v)	Lorne Sausage with Neeps & Tatties	Roast Chicken Fillet with Roasties	Shepherd's Pie with Crunchy Sweet Potato Topping	Margherita Pizza (v)
Vegetable Parmigiana (v)	Creamy Quorn & Leek Pie(v)	Cheese & Onion Quiche (v)	Quorn & Lentil Bolognaise Wholemeal Pasta Bake(v)	Tempura Fish Fillet with Chunky Chips
Fish Crunchy	Haddock Grill	Breaded Pollock	Fish Fingers	
Garlic Slice Seasonal Vegetables & Salad	Swede Mashed Potatoes Seasonal Vegetables & Salad	Roast Potatoes Seasonal Vegetables & Salad	Seasonal Vegetables & Salad	Chunky Chips Baked Beans Seasonal Vegetables & Salad
<p>Seasonal Salad & Freshly Baked Bread Basket available daily</p> <p>Selection Of Fresh Fruit & Yoghurts as alternative to Pudding</p>				
Fruit Jelly or Yoghurts	Melting Moments Biscuits & Raisins	Chocolate Concrete	Jam & Coconut Pear Sponge	Flavoured Ice Cream Tub

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MADE FRESH

Holland House



YOUR MENU Week THREE



Monday	Tuesday	Wednesday	Thursday	Friday
Teriyaki Chicken	Roast Quorn Chipolatas with Yorkshire Pudding(v)	Roast Beef with Yorkshire Pudding	Roast Vegetable Lasagne with Garlic Slice(v)	Margherita Pizza(v)
Roast Quorn Biryani with Vegetable Curry Sauce(v)	Sweet & Sour Quorn with Egg Fried Rice	Sweet Potato Curry Puff with Sauce(v)	Chicken Handi Curry with Naan Bread	Battered Pollock Fillet with Chunky Chips
Breaded Pollock	Fish Crunchy	Haddock Grill	Jumbo Fish Fingers	
Garlic Slice Seasonal Vegetables & Salad	Naan Bread Rainbow Pilaf Rice Seasonal Vegetables & Salad	Roast Potatoes Yorkshire Pudding Seasonal Vegetables & Salad	Vegetable Curry Sauce Rainbow Rice Seasonal Vegetables & Salad	Chunky Chips Baked Beans Seasonal Vegetables & Salad
Seasonal Salad & Freshly Baked Bread Basket available daily				
Selection Of Fresh Fruit & Yoghurts as alternative to Pudding				
Fruit Jelly	Val's Orange Sponge	Lemon Rosalie Biscuits	Pear & Chocolate Crumble	Iced Mousse Tubs
Yoghurt				

ADDITIONAL MENU OPTIONS AVAILABLE DAILY

Vegetarian Options Available Daily.

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MADE FRESH

Holland House

Certificate of Compliance with School Food Standards

This is to certify that

On the 23rd of October 2018 The Autumn & Winter Menus for
Holland House Infants School

meets the revised Government Standards for School Food, which
aim to ensure that food provided is healthy, balanced and nutritious*



Anna-Maria Holt BSc RD
Company Dietitian

Pelican Procurement Services, Ash House, Tanshire Park, Shackleford Road, Elstead, Surrey, GU8 6LB, 01252 705200

*Food provision has been evaluated by a registered dietitian against the food-based standards for lunches (January 2015) using menus and information as provided by the school at time of audit. Changes to menus, or additional food provision not included in the audit will invalidate this certificate.

