

GCC Spring  
Summer  
2025



MONDAY

TUESDAY

Roast

WEDNESDAY



THURSDAY

Fish FRIDAY



## WEEK ONE

28 April  
19 May  
16 June  
7 July  
1 September  
22 September  
13 October

Option One



Tomato Pasta

Option Two



Caribbean  
Stew with Rice

Jacket Potato

Jacket Potato with Baked  
Beans

Vegetables

Vegetables of the Day

Dessert



Apple Flapjack

BBQ Chicken Pizza  
With Herby New Potatoes



Mild Mexican  
Chilli with Rice

Jacket Potato with Cheese

Seasonal Salad Bar

Summer Lemon Cake with  
Custard

Roast Gammon, Roast  
Potatoes & Gravy



Veg Wellington, Roast  
Potatoes & Gravy

Jacket Potato with Tuna  
Mayonnaise or Salmon  
Mayonnaise

Vegetables of the Day

Ice Cream and Fresh Fruit

Spaghetti Bolognaise  
with Garlic Bread

Cheese & Bean Pasty with  
Herby New Potatoes

Jacket Potato with Baked  
Beans

Vegetables of the Day

Marble Sponge with  
Chocolate Sauce

Fish Fingers with Chips &  
Tomato Ketchup

Summer Frittata with Chips  
and Tomato Ketchup

Jacket Potato with Cheese

Baked Beans and Peas

Strawberry Jelly  
with Peaches

## WEEK TWO

5 May  
2 June  
23 June  
14 July  
8 September  
29 September  
20 October

Option One



Sweet Potato Curry  
with Rice

Option Two

Cheese and Tomato Pizza  
with Herby New Potatoes

Jacket Potato

Jacket Potato with Baked  
Beans

Vegetables

Vegetables of the Day

Dessert



Vanilla  
Shortbread

Hot Dog with Wedges &  
Tomato Ketchup

Macaroni Cheese

Jacket Potato with Cheese

Vegetables of the Day

**NEW** Strawberry and Apple  
Crumble with Custard

Roast Chicken, Roast  
Potatoes & Gravy



Vegetable Roast, Roast  
Potatoes & Gravy

Jacket Potato with Tuna  
Mayonnaise

Vegetables of the Day

Chocolate Brownie

**NEW** Chefs Special  
Chicken Korma with Rice



Vegan Hot Dog with  
Wedges & Tomato Ketchup

Jacket Potato with Baked  
Beans

Vegetables of the Day

Eves Pudding with Custard

Battered Fish with Chips &  
Tomato Ketchup



Mexican Bean Roll with  
Chips and Tomato Ketchup

Jacket Potato with Cheese

Baked Beans and Peas

Peaches and  
Ice Cream

## WEEK THREE

12 May  
9 June  
30 June  
21 July  
15 September  
6 October

Option One



**NEW** Bean Burger in a Bun  
with Herby New Potatoes

Option Two



**NEW** Chefs Special Creamy  
Curry with Rice

Jacket Potato

Jacket Potato with Baked  
Beans

Vegetables

Vegetables of the Day

Dessert

**NEW** Rock Cake

**NEW** Green Thai Chicken  
Curry with Rice



Vegan Bolognaise  
With Garlic Bread

Jacket Potato with Cheese

Vegetables of the Day

Pear & Chocolate Cake with  
Custard

Roast Gammon, Roast  
Potatoes & Gravy



Roast Quorn, Roast  
Potatoes, & Gravy

Jacket Potato with Tuna  
Mayonnaise

Vegetables of the Day

Iced Vanilla Sponge



**NEW** Greek Chicken  
Pitta with Rice and Tzatziki



Vegan Meatballs  
and Rice

Jacket Potato with Baked  
Beans

Seasonal Salad Bar

Apple Cinnamon Sponge with  
Custard

Battered Fish and Chips &  
Tomato Ketchup

Spinach and Cheese Whirl  
with Chips and Tomato  
Ketchup

Jacket Potato with Cheese

Baked Beans and Peas

Oaty Cookie

### MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

### ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

**Available Daily:** - Freshly cooked jacket potatoes with a choice of fillings where available - Bread freshly baked on site daily-  
Daily salad selection - Fresh Fruit and Yoghurt

caterlink  
feeding the imagination

GCC Spring  
Summer  
2025



MONDAY

TUESDAY

Roast

WEDNESDAY



THURSDAY

Fish FRIDAY



## WEEK ONE

28 April  
19 May  
16 June  
7 July  
1 September  
22 September  
13 October

Option One

V160 SD9 Pasta with Tomato and  
Lentil Pasta Sauce

C91 BBQ Chicken Pizza with SD95  
Herby New Potatoes

P5 Roast Gammon, SD7/SD82  
Roast Potatoes & SD118 Gravy

SD8 Spaghetti B48 Bolognaise with  
SD50 Garlic Bread

F6 Fish Fingers, SD5 Chips & SD14  
Tomato Ketchup

Option Two

V306 Caribbean Butterbean Stew  
with SD84 Rice

V309 Mild Mexican Chilli with SD84  
Rice

V232 Veg Wellington, SD7/SD82  
Roast Potatoes & SD118 Gravy

V191 Cheese & Bean Pasty with SD95  
Herby New Potatoes

V24 Red Pepper and Cheese Frittata  
SD5 Chips & SD14 Tomato Ketchup

Jacket Potato

Jacket Potato SD55 Baked Beans  
SD22

Jacket Potato SD55 with Cheese V85

Jacket Potato SD55 with Tuna  
Mayonnaise F11 or Salmon  
Mayonnaise F32

Jacket Potato SD55 with Baked  
Beans SD22

Jacket Potato SD55 with Cheese V85

Vegetables

SD19 Sweetcorn and SD20  
Broccoli

SD92 Rainbow Coleslaw  
SB10 Carrot and Cucumber Crudites

SD129 Roasted Vegetables and  
SD24 Green Beans

SD20 Broccoli and SD27 Cauliflower

SD18 Peas and SD22 Beans

Dessert

D171 Apple Flapjack

D168 Summer Lemon Cake and D2  
Custard

D13 Ice Cream and D225 Fresh  
Fruit

Marble Sponge Cake D199 with  
Chocolate Sauce D3

D245 Strawberry Jelly with D166  
Peaches

## WEEK TWO

5 May  
2 June  
23 June  
14 July  
8 September  
29 September  
20 October

Option One

V108 Lentil and Sweet Potato  
Curry with SD84 Rice

P3 SD187 Pork Hot Dog with SD6  
Wedges & SD14 Tomato Ketchup

C4 Roast Chicken, SD7/SD82  
Roast Potatoes, & SD118 Gravy

NEW C111 Chef Special Chicken  
and Chickpea Korma with SD84  
Rice

F3 Battered Fish, SD5 Chips & SD14  
Tomato Ketchup

Option Two

V231 Cheese and Tomato Pizza  
with SD95 Herby New Potatoes

V318 Macaroni Cheese

V13 Lentil and Vegetable Soya  
Roast, SD7/SD82 Roast  
Potatoes & SD118 Gravy

V244 SD187 Vegan Hot Dog with  
SD6 Wedges & SD14 Tomato  
Ketchup

V161 Mexican Roll, SD5 Chips &  
SD14 Tomato Ketchup

Jacket Potato

Jacket Potato SD55 with Baked  
Beans SD22

Jacket Potato SD55 with Cheese  
V85

Jacket Potato SD55 with Tuna  
Mayonnaise F11

Jacket Potato SD55 with Baked  
Beans SD22

Jacket Potato SD55 with Cheese  
V85

Vegetables

SD28 Carrots and SD24 Green  
Beans

SD20 Broccoli and SD19  
Sweetcorn

SD35 Cabbage and SD21  
Swede

SD28 Carrots and SD27 Cauliflower

SD18 Peas and SD22 Beans

Dessert

D57 Vanilla Shortbread

NEW D259 Strawberry and Apple  
Crumble with D2 Custard

D249 Chocolate Brownie

D189 Eves Pudding with D2 Custard

D166 Peaches and D13 Ice Cream

## WEEK THREE

12 May  
9 June  
30 June  
21 July  
15 September  
6 October

Option One

NEW V323 SD17 Bean Burger with  
SD6 with SD95 Herby New  
Potatoes

NEW C119 Green Thai Chicken  
Curry with SD84 Rice

P5 Roast Gammon, SD7SD82  
Roast Potatoes & SD118 Gravy

NEW GR8 Greek Chicken in a Pitta  
with SD84 Rice and GR3 Tzatziki

F3 Battered Fish, SD5 Chips &  
SD14 Tomato Ketchup

Option Two

NEW V321 Chefs Special  
Chickpea Curry with SD84 Rice

V233 SD8 Vegan Bolognaise with  
SD50 Garlic Bread

V204 Roast Quorn, SD7/SD82  
Roast Potatoes, & SD118 Gravy

V237 Vegan Meatballs In V225  
Tomato Sauce with SD83 Rice

GR2 Spinach and Cheese Whirl,  
SD5 Chips & SD14 Tomato  
Ketchup

Jacket Potato

Jacket Potato SD55 with Baked  
Beans SD22

Jacket Potato SD55 with Cheese  
V85

Jacket Potato SD55 with Tuna  
Mayonnaise F11

Jacket Potato SD55 with Baked  
Beans SD22

Jacket Potato SD55 with Cheese  
V85

Vegetables

SD28 Carrots and SD24 Green  
Beans

SD19 Sweetcorn and SD20  
Broccoli

SD53 Carrot & Swede Mash  
SD18 Peas

SD128 Mixed Summer Salad

SD18 Peas and SD22 Beans

Dessert

NEW D32 Rock Cake

D207 Pear & Cocoa Upside Down  
Cake with D2 Custard

D177 Iced Vanilla Sponge

D191 Apple Cinnamon Sponge with  
D2 Custard

D85 Oaty Cookie

MENU KEY

### ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

caterlink  
feeding the imagination