



LUNCH MENU

WEEK ONE

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



Vegan Vegetarian Gluten Free

Monday

MAIN ONE Cajun Chicken Pockets

Cottage Pie

Roast Chicken Dinner

Ham & Mushroom

Fish Fingers

Pizza

Tuesday

Wednesday
Family Favourites

Thursday

Pizza Bar

Gluten Free available

Friday

Fakeaway

MAIN TWO

Vegetable Chilli

Cheese & Onion Quiche

Roast Quorn Fillet

Cheese Pizza

Vegan Sausage Roll

SIDES

Baked potato wedges,
roasted Med veg

Mashed potato, green beans,
peas

Roast potatoes, carrots,
broccoli, gravy

Oven baked diced potatoes,
sweetcorn

Oven chips, peas, baked
beans

Jacket

Jackets Potato & Fillings
Cheese/Beans/Tuna Mayo

Cheesy Pasta

Jackets Potato & Fillings
Cheese/Beans/Tuna Mayo

Tomato Pasta

Jackets Potato & Fillings
Cheese/Beans/Tuna Mayo

Pasta Bar

PUDDING

Raisin Flapjack

Bread & Butter Pudding

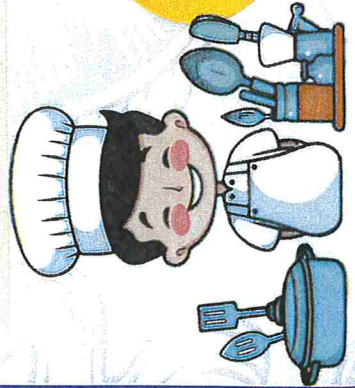
Jam Sponge

Shortbread Biscuits

Apple Crumble

With Custard

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



Monday

Wednesday
Family Favourites

Tuesday

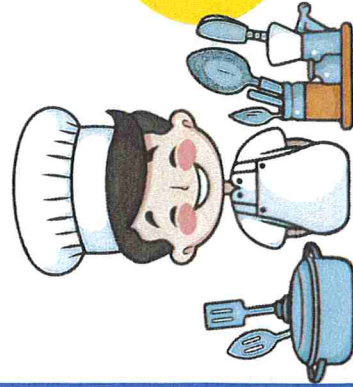
Thursday
Pizza Bar

Gluten Free available

Friday

Fakeaway

MAIN ONE	Chicken Curry	Beef Lasagne	Sausage & Mash	Chicken & Sweetcorn Pizza	Battered Fish
MAIN TWO	Vegetable Biryani	Vegetarian Lasagne	Vegetarian Sausages	Meatless Feast Pizza	Vegan Sausage Roll
SIDES	Steamed rice, cauliflower, sweetcorn	Oven baked wedges, green beans, broccoli	Mash, peas, carrots, gravy	Diced potatoes	Oven chips, peas, baked beans
Jacket Potato/ Pasta Bar	Tomato Pasta With optional cheese sprinkle	Jacket Potato & Fillings Cheese/beans/tuna mayo	Mac & Cheese	Jacket Potato & Fillings Cheese/beans/tuna mayo	Tomato Pasta With optional cheese sprinkle
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

MAIN ONE

Beef Burger
In a soft bun

MAIN TWO

Veggie Burger

Tuesday

Chicken & Broccoli
Pasta Bake



Vegan Bolognese



Vegetable Pastry



Veggie Supreme



Pizza

Vegan Sausage



Friday

Pizza Bar

Gluten Free available

Fish Goujons

Thursday

Pizza Bar

Gluten Free available

Chicken Pizza

SIDES

Oven Chips, BBQ beans,
coleslaw

Pasta, green beans, peas

Roast potatoes, carrots,
spring greens/cabbage,
gravy

Oven baked wedges,
sweetcorn, cherry tomato
salad

Oven chips, peas, baked
beans

JACKET

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

PASTA BAR

PUDDING

Chocolate & Vanilla
Marble Sponge

Fudge Tart

Gingerbread Cookie

Treacle Sponge

Lemon Cookie



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 sweeteners



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](#)