



LUNCH MENU

WEEK ONE

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

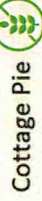


Vegan Vegetarian Gluten Free



Monday

MAIN ONE Cajun Chicken Pockets



Roast Chicken Dinner

Ham & Mushroom

Fish Fingers

Tuesday

Vegetable Chilli

Cheese & Onion Quiche

Roast Quorn Fillet

Cheese Pizza

Vegan Sausage Roll

Thursday

Pizza Bar

Gluten Free available

Friday

Fakeaway

MAIN TWO

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

SIDES

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

Pasta Bar

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



Vegan Vegetarian Gluten Free

Monday

Flavours of India

Tuesday

Family Favourites


Wednesday

Gluten Free available

Thursday

Friday Fakeaway

MAIN ONE

Chicken Curry 


Beef Lasagne


Sausage & Mash

Chicken & Sweetcorn


Battered Fish


MAIN TWO

Vegetable Biryani 

Vegetarian Lasagne 

Vegetarian Sausages 

Meatless Feast 

Vegan Sausage Roll 

SIDES

Steamed rice, cauliflower, sweetcorn

Oven baked wedges, green beans, broccoli

Mash, peas, 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



Vegan Vegetarian



Gluten Free

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

Monday
Burger Bar



Wednesday
Family Favourites

Thursday
Pizza Bar
Gluten Free available

Friday

Friday
Fakeaway

MAIN ONE

Beef Burger
In a soft bun

Chicken & Broccoli
Pasta Bake

Roast Gammon

Fish Goujons

MAIN TWO

Veggie Burger

Vegan Bolognese

Vegetable Pastry

Veggie Supreme
Pizza

Vegan Sausage

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
POTATO**

Mac & Cheese

Jackets Potato & Filling

Tomato Pasta

Cheese & Broccoli

PASTA BAR

Chocolate & Vanilla
Marble Sponge

Fudge Tart

Gingerbread Cookie

Treacle Sponge

Lemon Cookie



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](#)