



LUNCH MENU

WEEK ONE



Vegan Vegetarian Gluten Free

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

Monday

MAIN ONE BBQ Chicken & Cheese



Cottage Pie

Roast Chicken Dinner

Ham Pizza

Fish Fingers

MAIN TWO Vegetable Chilli
(Quorn) With Potato Wedges



Cheese & Onion Quiche



Roast Quorn Fillet



Cheese Pizza



Vegetarian fingers

SIDES

Baked potato wedges,
Sweetcorn

Mashed potato, green beans,
peas

Roast potatoes, carrots,
broccoli, gravy

Oven baked diced potatoes,
sweetcorn

Oven chips, peas, baked
beans

Jacket Potato

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

Jam & Coconut Sponge

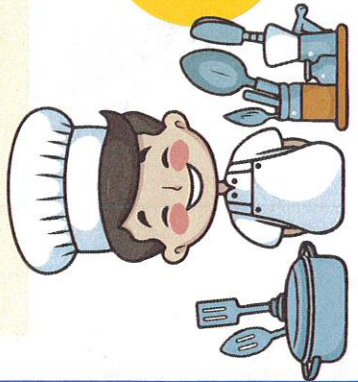
Orange Cookies

Chocolate Brownie

Vanilla Sprinkle Cake

Apple Crumble

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



Chicken Curry

Tuesday

Beef Lasagne

Wednesday

Family Favourites

Sausage & Mash

Thursday

Pizza Bar

Gluten Free available

Ham & Sweetcorn
Pizza

Friday

Fakeaway

Battered Fish



Vegetable Biryani



Veggie Burger

In a soft bun



Vegetarian Cottage Pie



Cheese Pizza



Vegan Sausage Roll

SIDES

Steamed rice, sweetcorn

Oven baked wedges, 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

Jacket Potato & Fillings

Cheese/beans/tuna mayo

PUDDING

Choc Chip cookies

Rice Pudding

With jam or chocolate

Brownies

Chocolate Sponge

Flapjack

**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



Tuesday

Wednesday
Family Favourites

Thursday

Pizza Bar

Gluten Free available

Friday

Fakeaway

MAIN ONE

Beef Burger
In a soft bun

Chicken & Broccoli
Pasta Bake

Roast Beef
With Yorkshire pudding

Fish Goujons

MAIN TWO

Veggie Burger

Vegan Bolognese

Vegetable Pastry

Vegan Sausage

SIDES

Oven Chips, beans,
coleslaw

Roast potatoes, carrots,
broccoli, gravy

Oven baked wedges,
sweetcorn

Oven chips, peas,
baked beans

**JACKET
POTATO**

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 BAR

Chocolate & Vanilla
Marble Sponge

Fudge Tart

Treacle Sponge

Lemon Cookies

Chocolate Sprinkle Cake



**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](#)