

QUEEN ELIZABETH ACADEMY - WEEK ONE

Autumn/Winter 2021/25

Monday

Tuesday

Wednesday

Thursday

Friday

Beef Bolognese 50/50
Minced Beef and Quorn
Mince in a rich Tomato
Ragu with Pasta & Salad

Fish & Chips
Battered Fish and Chips
with Fresh Peas & Curry
Sauce

Chicken Curry
Chicken Pieces cooked in
Aromatic Herbs and
Spices with Fluffy Rice,
Naan Bread & Chutney

Chinese Salt & Pepper
Chicken and Vegetable
Stir-fry with Egg
Noodles

Roast Loin of Pork
Served with Mash,
Seasonal Vegetables &
Trimmings

Meatballs cooked in a
Spicy Tomato Sauce
with Wholewheat Pasta
and Salad (ve)

Chef's Choice
Please speak to a
member of the team or
check out the daily
menu

Planet-friendly
Bolognese
Vegan Mince in a rich
Tomato Ragu with Pasta
& Salad (ve)

Vegetable Dhal
With Fluffy Rice, Naan
Bread & Mango Chutney
(ve)

Quorn Roast
With Mash, Seasonal
Vegetables & Trimmings
(v)

Mexican
Pulled Pork Taco
Pulled Pork, Salad &
Salsa in a Taco

Chicken Kebab
Flavoured Chicken with
Salad in a Pocket Wrap
with Sauce.

Vegan Kitchen
Spicy Bean Burrito (ve)

Street Food
Cheese Burger in a
Brioche style Bun with
Salad (v)

Noodle Bar
Sweet Chilli Chicken
Noodle Pot

Orange & Ginger
Flapjack
Fresh Fruit Pots &
Yoghurts

Giant Lemon Cookie
Fresh Fruit Pots &
Yoghurts

Italian Crumble cake
Fresh Fruit Pots &
Yoghurts

Sticky Toffee Pudding
Fresh Fruit Pots &
Yoghurts

Chocolate & Beetroot
Brownie
Fresh Fruit Pots &
Yoghurts

Orange & Ginger
Flapjack
Fresh Fruit Pots &
Yoghurts

Giant Lemon Cookie
Fresh Fruit Pots &
Yoghurts

Daily

Selection of Hot Panini's and Pizza Slices, Baguettes, Sandwiches, Wraps and Salad Boxes - Please see our daily menu for details

Main Option
One

Main Option
Two

Grab & Go

Dessert

Academy
Transformation
Trust

Lower Carbon Footprint

(ve) vegan
(v) vegetarian

Allergen information may be
obtained verbally by contacting the
Catering Manager/ Supervisor on



QUEEN ELIZABETH ACADEMY - WEEK TWO

Autumn/Winter 2024/25

Monday

Tuesday

Wednesday

Friday

Main Option
One

Main Option
Two

Grab & Go

Dessert

Daily

Sausage & Mash
Pork Sausage with
Creamy mashed potato
and Fresh Vegetables

Brunch Time Burrito
with Chips & Peas

Smoky Beef Chilli 50/50
Steamed Rice, Tortilla
Chips & sou

Chicken Curry
Chicken Pieces cooked in
Aromatic Herbs and
Spices with Fluffy Rice,
Naan Bread & Chutney

Crispy Salmon Bites
Cucumber Salad, Sour
Cream, Corn on the Cob

Pizza
Classic Cheese & Tomato
Pizza with Paprika &
Herb Potato Wedges (v)

Aromatic Noodles
Egg Noodles, Quorn,
Mixed Vegetables with
Ginger, Soy & Chilli
Dressing (v)

Loaded Mac 'n' Cheese
with Crunchy Toppings
& Seasonal Vegetables
(v)

Roasted Vegetable
Fajita with Marinated
Vegetables, Rice,
Wholewheat Wrap &
Slaw (v)

Chef's Choice
Please speak to a
member of the team or
check out the daily
menu

Vegan Kitchen
Sweet Potato Tagine Pot
(ve)

Street Food
Freshly Baked Meat
Pasty

Noodle Bar
Vegetables in Black
Bean Sauce & Noodles
(v)

Mexican
Quorn Chilli Taco Shells
with Salsa, Cheese and
Cajun Slaw (v)

Southern-fried Chicken
Burger, Cheese & Sticky
BBQ Sauce

Lemon Muffin
Fresh Fruit Pots &
Yoghurts

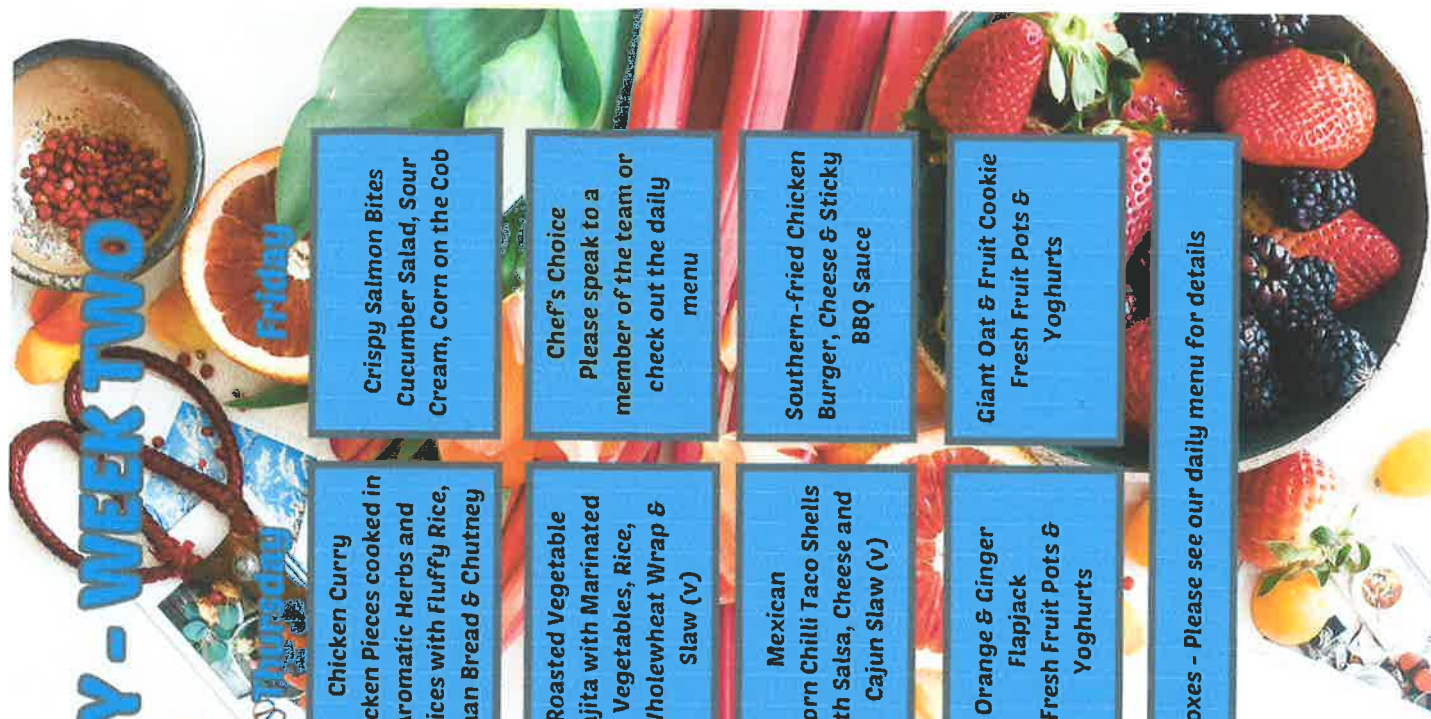
Chocolate & Orange
Sponge
Fresh Fruit Pots &
Yoghurts

Chocolate & Beetroot
Brownie
Fresh Fruit Pots &
Yoghurts

Orange & Ginger
Flapjack
Fresh Fruit Pots &
Yoghurts

Giant Oat & Fruit Cookie
Fresh Fruit Pots &
Yoghurts

Selection of Hot Panini's and Pizza Slices, Baguettes, Sandwiches, Wraps and salad Boxes - Please see our daily menu for details



QUEEN ELIZABETH ACADEMY - WEEK THREE

Autumn/Winter 2024/25

Monday

Tuesday

Wednesday

Thursday

Friday

Main Option
One

Main Option
Two

Grab & Go

Dessert

Daily

Mac n Cheese
Baked Cheesy Pasta
topped with BBQ
Chicken and Fried
Onions

Meatball Sub
Pork Meatballs, Spicy
Tomato Sauce in a
Crusty Sub Roll with
Cheese, Corn on cob

Roasted Lemon & Herb
Chicken
Seasonal Vegetables,
Herb Stuffing, Roasted
Potatoes & Gravy

Beef Lasagne 50/50
Layers of Minced Beef in
a Rich Tomato Ragù,
Pasta & Cheese Sauce
with Garlic Bread

Fish & Chips
Crispy Battered Fish
with Chips and Mushy
Peas

Sweet Chilli Quorn Fillet
With Savoury Rice &
Corn on the Cob (ve)

Sweet Potato & Chick
Pea Loaded Wedges,
Mint Yoghurt, Salad (v)

Pizza Pinwheel
Fresh Pizza Dough, Rich
Tomato Base & Cheese
with Fresh Vegetables &
Rustic Tomato Sauce (v)

Veg Lasagne
Mixed Vegetables in a
Tomato Ragù, Layers of
Pasta with Cheese
Sauce, Garlic Bread (v)

Chef's Choice
Please speak to a
member of the team or
check out the daily
menu

Vegan Kitchen
Onion Bhaji Pot with
Pilau Rice, Curry Sauce
& Mango Chutney (ve)

Street Food
Paprika Chicken Salad
Wrap

Noodle Bar
Singapore Vegetable
Chow Mein with Egg
Noodles (v)

Mexican
Chicken Quesadilla

Mega Chip Butty
Chips in a Buttered Bap
topped with Curry
Sauce (v)

Lemon & Honey Drizzle
Flapjack
Fresh Fruit Pots &
Yoghurts

Mixed Berry Blondie
Fresh Fruit Pots &
Yoghurts

Belgium Waffle with
Fruit Toppings
Fresh Fruit Pots &
Yoghurts

Orange Polenta Cake
Fresh Fruit Pots &
Yoghurts

Ice Cream with
Fruit & Sauce Toppings
Fresh Fruit Pots &
Yoghurts

Selection of Hot Panini's and Pizza Slices, Baguettes, Sandwiches, Wraps and salad Boxes - Please see our daily menu for details

Academy
Transformation
Trust



(ve) vegan
(v) vegetarian

Allergen information may be
obtained verbally by contacting the
Catering Manager/ Supervisor on

