















		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13/04/26 04/05/26 01/06/26 22/06/26 24/08/26 14/09/26 05/10/26	RED Option	Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Fishfingers with Chips & Tomato Sauce	 Whole grain  Plant based  Added plant protein  Chef's Special
	GREEN Option	 Chickpea Curry with Rice 	 Mexican Bean Roll with New Potatoes & Rainbow Slaw 	 Roasted Quorn, Roast Potatoes, & Gravy	 Cowboy Sausage and Bean Hotpot 	 Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
Dessert	NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Strawberry Jelly with Mandarins	 Apple Flapjack 		
WEEK TWO 20/04/26 11/05/26 08/06/26 29/06/26 31/08/26 21/09/26 12/10/26	RED Option	Cheese & Tomato Pizza with Summer Mixed Salad 	 Beef Chilli with Rice & Sweetcorn & Cucumber Salsa 	Roasted Pork Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	
	GREEN Option	All Day Vegetarian Breakfast	 Mild Mexican Vegetable Chilli with Rice 	 Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheese & Onion Quiche with Chips	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
Dessert	Peaches & Ice Cream	Iced Vanilla Sponge	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	 Oaty Cookie 		
WEEK THREE 27/04/26 18/05/26 15/06/26 06/07/26 07/09/26 28/09/26	RED Option	 Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast Gammon, Mashed Potatoes & Gravy	 Chef Shilpa's Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce	
	GREEN Option	NEW Chinese Vegetable Noodles	 Vegan Burger with Potato Wedges & Rainbow Slaw	 Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	 Lentil & Sweet Potato Curry with Rice 	 Smokey Bean Burger with Wedges & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
Dessert	Cheese & Crackers	Pineapple Upside Down Cake	 Fruit Medley	Strawberry and Apple Crumble with Custard 	 Vanilla Shortbread		




AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings

Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

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.

SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:	
WEEK ONE	Option One	V318 Macaroni Cheese	P24 Phat Pasty Pork Sausage Roll with SD6 Potato Wedges	C4/ C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	SD8 Spaghetti B48 Bolognaise	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce	 Whole grain
	Option Two	V321 Chickpea Curry with SD84 Rice	V309 Mild Mexican Chilli with SD84 Rice	V204 Roasted Quorn, SD82 Roast Potatoes, & SD118 Gravy	V323 SD17 Smokey Bean Burger with SD6 Wedges & SD14 Tomato Sauce	V191 Cheese & Bean Pasty with SD5 Chips & SD14 Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D269 Banana Mousse	D182 Orange Drizzle Cake	D225 Fruit Platter	D171 Apple Flapjack	D235 Strawberry Jelly with Mandarins	
WEEK TWO	Option One	V231 Cheese & Tomato Pizza with SD126 Summer Mixed Salad	B49 Beef Chilli with SD84 Rice & SB37 Sweetcorn & Cucumber Salsa	P25 Roasted Pork or C137 Chicken Sausage, SD82 Roast Potatoes & SD118 Gravy	GR1 Greek Chicken Pitta with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad	F3 Battered Fish with SD5 Chips & SD14 Tomato Sauce	 Plant based
	Option Two	V108 Lentil & Sweet Potato Curry With SD84 Rice	SD8 Spaghetti & V237 Meatballs in a V225 Tomato Sauce	V232 Veg Wellington, SD82 Roast Potatoes & SD118 Gravy	GR2 Greek Spinach & Cheese Whirl with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad	V336 Cheesy Broccoli Frittata with SD5 Chips	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D177 Iced Vanilla Sponge	D166 Peaches & D13 Ice Cream	D223 Freshly Chopped Fruit Salad	D233 Jam & Coconut Sponge with D2 Custard	D85 Oaty Cookie	
WEEK THREE	Option One	V160 SD11 Tomato Pasta	B63 SD17 Beef Burger with SD6 Potato Wedges & SD92 Rainbow Slaw	T1 C4 C5 B4 Roast of the Day, SD1 Mashed Potatoes & SD118 Gravy	C86 Chefs Special Chicken Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	 Added plant protein
	Option Two	V337 Chinese Vegetable Noodles	V161 Mexican Bean Roll with SD6 Potato Wedges & SD92 Rainbow Slaw	V13 Vegetable Loaf with SD1 Mashed Potatoes & SD118 Gravy	V249 All Day Vegetarian Breakfast	V307 Cowboy Sausage and Bean Hotpot	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D262 Pineapple Upside Down Cake	D56 Cheese & Crackers	D224 Fruit Medley	D259 Strawberry and Apple Crumble with D2 Custard	D57 Vanilla Shortbread	

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings served on Monday- Wednesday-Friday, Pasta Dishes Served Tuesday- Thursday , Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

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