

WEEK 1
Spring/Summer 2026
13/04/26, 04/05/26, 25/05/26,
15/06/26, 06/07/26, 27/07/26,
17/08/26, 07/09/26, 28/09/26,
19/10/26

LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL



THE
MAIN
EVENT



MEAT-FREE
MAGIC

Veggie Dish



BIG
TOPPING

Filled Jackets



DESSERT
TROLLEY



DAILY
SALAD BOWL

AVAILABLE DAILY

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
THE MAIN EVENT	Tomato and Basil Chicken with Rice and Vegetable Sticks	BBQ Meatballs Wholegrain Rice Salad with Mixed Salad	Roast Chicken, Skin on Roasties, Gravy with Carrots and Peas	Cottage Pie with Mixed Greens	Southern Fried Chicken Fillet with Chips, Baked Beans and Peas
MEAT-FREE MAGIC Veggie Dish	Mixed Bean Chilli with Wedges and Vegetable Sticks	BBQ Roasted Veggie Bean Traybake with Wholegrain Rice Salad and Mixed Salad	Roast Vegetable Hot Pot, Skin on Roasties, Gravy, Carrots and Peas	Shepherdless Pie with Mixed Greens	Veggie Bean Patty with Chips, Baked Beans and Peas
BIG TOPPING Filled Jackets	Beans, Veggie Bolognese or Chicken Korma	Beans, Veggie Bolognese or Chicken Korma	Topped Spaghetti with Homemade Tomato Sauce	Beans, Veggie Bolognese or Chicken Korma	Topped Spaghetti with Homemade Tomato Sauce
DESSERT TROLLEY	Chocolate Orange Cookie	Strawberry Jelly	Peach Muffin	Chocolate Shortbread	Banana Bread

WEEK 2
Spring/Summer 2026
20/04/26, 11/05/26, 01/06/26,
22/06/26, 13/07/26, 03/08/26,
24/08/26, 14/09/26, 05/10/26

LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Loaded Cajun Beef & Corn Potato Wedges and Vegetable Sticks

Chilli Con carne with Rice, Green Beans and Sweetcorn

Roast Gammon, Skin on Roasties, Gravy with Carrots and Cabbage

Beef Spaghetti Bolognese with Mixed Salad

Southern Fried Chicken Fillet with Chips, Peas and Baked Beans



Green Veg & Butter Bean Stew with Wedges and Vegetable Sticks

Veggie Bean Chilli with Rice, Green Beans and Sweetcorn

Tomato & Bean Layer Bake, Skin on Roasties, Gravy, Carrots and Cabbage

Veggie Spaghetti Bolognese with Mixed Salad

Veggie Bean Patty with Chips, Peas and Baked Beans



Beans, Veggie Bolognese or Chicken Korma

Beans, Veggie Bolognese or Chicken Korma

Topped Spaghetti with Homemade Tomato Sauce

Beans, Veggie Bolognese or Chicken Korma

Topped Spaghetti with Homemade Tomato Sauce



Lemon Cookie

Orange Jelly

Apple Muffins

Peach Crumble

Brownie



LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL



THE
MAIN
EVENT

MONDAY
Loaded Cajun Beef & Corn Potato Wedges with Vegetable Sticks

TUESDAY
Swedish Chicken Meatballs and Rice with Sweetcorn and Cabbage

WEDNESDAY
Roast Chicken, Skin on Roasties with Gravy, Carrots and Green Beans

THURSDAY
Minced Beef & Onion Stew with Mash and Mixed Greens

FRIDAY
Southern Fried Chicken Fillet with Chips, Peas and Baked Beans



MEAT-FREE
MAGIC

Veggie Dish

Sweet Potato Wedges with Sweet Chilli Roasted Veggies and Vegetable Sticks

Vegetable Ratatouille with Rice, Sweetcorn and Cabbage

Roast Vegetable Hot Pot, Skin on Roasties, Gravy, Carrots and Green Beans

Root Vegetable and Bean Stew with Mash and Mixed Greens

Veggie Bean Patty with Chips, Peas and Baked Beans



BIG
TOPPING

Filled Jackets

Beans, Veggie Bolognese or Chicken Korma

Beans, Veggie Bolognese or Chicken Korma

Topped Spaghetti with Homemade Tomato Sauce

Beans, Veggie Bolognese or Chicken Korma

Topped Spaghetti with Homemade Tomato Sauce



DESSERT
TROLLEY

Shortbread

Raspberry Jelly

Pear Spiced Muffin

Fruit Salad

Coco Cookies



DAILY
SALAD BOWL

AVAILABLE DAILY