

SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	<p>Option One Macaroni Cheese</p> <p>Option Two Chickpea Curry with Rice</p> <p>Sides Vegetables of the Day</p> <p>Dessert NEW Banana Mousse</p>	<p>Option One Phat Pasty Pork Sausage Roll with Potato Wedges</p> <p>Option Two Mild Mexican Chilli with Rice</p> <p>Sides Vegetables of the Day</p> <p>Dessert Orange Drizzle Cake</p>	<p>Option One Roast Chicken, Stuffing, Roast Potatoes & Gravy</p> <p>Option Two Roasted Quorn, Roast Potatoes, & Gravy</p> <p>Sides Vegetables of the Day</p> <p>Dessert Fruit Platter</p>	<p>Option One Spaghetti Bolognese</p> <p>Option Two Smoky Bean Burger with Wedges & Tomato Sauce</p> <p>Sides Vegetables of the Day</p> <p>Dessert Apple Flapjack</p>	<p>Option One Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce</p> <p>Option Two Cheese & Bean Pasty with Chips & Tomato Sauce</p> <p>Sides Vegetables of the Day</p> <p>Dessert Strawberry Jelly with Mandarins</p>	 Whole grain  Plant based  Added plant protein  Chef's Special
WEEK TWO	<p>Option One Cheese & Tomato Pizza with Summer Mixed Salad</p> <p>Option Two Lentil & Sweet Potato Curry with Rice</p> <p>Sides Vegetables of the Day</p> <p>Dessert Iced Vanilla Sponge</p>	<p>Option One Beef Chilli with Rice & Sweetcorn & Cucumber Salsa</p> <p>Option Two Spaghetti & Meatballs in a Tomato Sauce</p> <p>Sides Vegetables of the Day</p> <p>Dessert Peaches & Ice Cream</p>	<p>Option One Roasted Pork or Chicken Sausage, Roast Potatoes & Gravy</p> <p>Option Two Veg Wellington, Roast Potatoes & Gravy</p> <p>Sides Vegetables of the Day</p> <p>Dessert Freshly Chopped Fruit Salad</p>	<p>Option One Greek Chicken Pita with Herby Rice, Tzatziki & Salad</p> <p>Option Two Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad</p> <p>Sides Vegetables of the Day</p> <p>Dessert Jam & Coconut Sponge with Custard</p>	<p>Option One Battered Fish with Chips & Tomato Sauce</p> <p>Option Two NEW Cheesy Broccoli Frittata with Chips</p> <p>Sides Vegetables of the Day</p> <p>Dessert Oaty Cookie</p>	
WEEK THREE	<p>Option One Tomato Pasta</p> <p>Option Two NEW Chinese Vegetable Noodles</p> <p>Sides Vegetables of the Day</p> <p>Dessert Pineapple Upside Down Cake</p>	<p>Option One Beef Burger with Potato Wedges & Rainbow Slaw</p> <p>Option Two Mexican Bean Roll with New Potatoes & Rainbow Slaw</p> <p>Sides Vegetables of the Day</p> <p>Dessert Cheese & Crackers</p>	<p>Option One Roast of the Day, Mashed Potatoes & Gravy</p> <p>Option Two Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy</p> <p>Sides Vegetables of the Day</p> <p>Dessert Fruit Medley</p>	<p>Option One Chef Shilpa's Chicken Korma with Rice</p> <p>Option Two All Day Vegetarian Breakfast</p> <p>Sides Vegetables of the Day</p> <p>Dessert Strawberry and Apple Crumble with Custard</p>	<p>Option One Fishfingers with Chips & Tomato Sauce</p> <p>Option Two Cowboy Sausage and Bean Hotpot</p> <p>Sides Vegetables of the Day</p> <p>Dessert Vanilla Shortbread</p>	

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.