

SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	Option One	Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Beef Lasagne Garlic Bread & Salad	Fishfingers with Chips & Tomato Sauce
	Option Two	 Vegetable Pasta Bake	 Mild Mexican Chilli with Rice	 Roasted Quorn, Roast Potatoes, & Gravy	 Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce
	Snacks	Chicken Burger	Pizza	Panini	Beef Burger	Pizza
	Dessert	NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	 Strawberry Jelly with Mandarins
WEEK TWO	Option One	Chinese Chicken Noodles	 Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Roasted Pork Sausage, Mashed Potatoes & Gravy	Chicken Enchilada & Salad	Battered Fish with Chips & Tomato Sauce
	Option Two	Chinese Vegetable Noodles	 Spaghetti & Vegetables in a Tomato Sauce	 Veg Wellington, Mashed Potatoes & Gravy	Vegetable Lasagne & Salad	NEW Cheesy Broccoli Frittata with Chips
	Snacks	Chicken Burger	Pizza	Chicken Wraps	Beef Burger	Pizza
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	 Oaty Cookie 
WEEK THREE	Option One	All Day Breakfast	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast of the Day, Potatoes veg & Gravy	 Chef Shilpa's Chicken Korma with Rice	Fishfingers with Chips & Tomato Sauce
	Option Two	Vegetarian All Day Breakfast	 Mexican Bean Roll with wedges& Rainbow Slaw	 Vegetable Loaf with Stuffing, Potatoes & Gravy	Lentil and Potato Curry & Rice	 Cowboy Sausage and Bean Hotpot
	snacks	Chicken Burger	Pizza	Panini	Beef Burger	Pizza
	Dessert	Pineapple Upside Down Cake	Cheese & Crackers	 Fruit Medley	Strawberry and Apple Crumble with Custard	 Vanilla Shortbread

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings, Pasta Bar, Fresh Rolls, Salads and Fruit

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.