




SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13/4 4/5 25/5 15/6 6/7 27/7	Option One	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
	Option Two	Chickpea Curry with Rice	Mild Mexican Chilli with Rice	Roasted Quorn, Roast Potatoes, & Gravy	Vegan Sausages with Potato Wedges & Tomato Sauce	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	Apple Flapjack	Strawberry Jelly with Mandarins	
WEEK TWO 20/4 11/5 1/6 22/6 13/7	Option One	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	
	Option Two	Lentil & Sweet Potato Curry with Rice	Spaghetti & Meatballs in a Tomato Sauce	Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	Oaty Cookie	
WEEK THREE 27/4 18/5 8/6 29/6 20/7	Option One	Tomato Pasta	Beef Burger with Potato Wedges & Rainbow Slaw	Roast Chicken, Mashed Potatoes & Gravy	All Day Meat Breakfast	Fishfingers with Chips & Tomato Sauce	
	Option Two	NEW Chinese Vegetable Noodles	Vegan Burger with Wedges & Rainbow Slaw	Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast	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	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, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt – Sandwiches, Ham Cheese or Tuna – Hot Tomato Pasta					

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.

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		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, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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