

SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13/4 4/5 15/6 6/7 1/9 21/9 12/10	Option One	Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	 Whole grain
	Option Two	 Chickpea Curry with Rice 	 Mild Mexican Chilli with Rice 	 Veg Wellington, Roast Potatoes & Gravy	 Veggie Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Cauliflower Green Beans	Broccoli Sweetcorn	Carrots Cabbage	Broccoli Carrots	Baked Beans Peas	
	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 7/9 28/9 19/10	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	Fishfingers with Chips & Tomato Sauce	 Plant based
	Option Two	 Lentil & Sweet Potato Curry with Rice 	 Vegetarian Chilli with Rice	 Veg Sausages, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips	
	Sides	Roasted Vegetables Peas	Sweetcorn Roasted Tomatoes	Carrots Cauliflower	Broccoli Green Beans	Baked Beans Peas	
	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 14/9 5/10 26/10	Option One	 Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast Chicken, Stuffing, Roast Potatoes & Gravy	All Day Breakfast with Pork Sausage	Fishfingers with Chips & Tomato Sauce	 Added plant protein
	Option Two	NEW Chinese Vegetable Noodles	 Mexican Bean Roll with Potato Wedges & Rainbow Slaw	 Roasted Quorn with Stuffing, Roast Potatoes & Gravy	All Day Vegetarian Breakfast	 Cowboy Sausage and Bean Hotpot	
	Sides	Broccoli Sweetcorn	Cauliflower Carrots	Carrots Cabbage	Peas & Sweetcorn	Baked Beans Peas	
	Dessert	Pineapple Upside Down Cake	Strawberry Jelly	 Fruit Medley	Apple Crumble with Custard 	 Vanilla Shortbread	
AVAILABLE DAILY:		Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					 Chef's Special

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 13/4 4/5 15/6 6/7 1/9 21/9 12/10	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	V161 Mexican Bean Roll with SD6 Potato Wedges & SD92 Rainbow Slaw	V232 Veg Wellington, 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	SD27 Cauliflower SD24 Green Beans	SD20 Broccoli SD19 Sweetcorn	SD28 Carrots SD35 Cabbage	SD20 Broccoli SD28 Carrots	SD22 Baked Beans SD18 Peas	
	Dessert	D269 Banana Mousse	D182 Orange Drizzle Cake	D225 Fruit Platter	D171 Apple Flapjack	D235 Strawberry Jelly with Mandarins	
WEEK TWO 20/4 11/5 1/6 22/6 13/7 7/9 28/9 19/10	Option One	V231 Cheese & Tomato Pizza with SD126 Summer Mixed Salad	B49 Beef Chilli with SD84 Rice & SB37 Sweetcorn & Cucumber Salsa	P25 Roasted Pork Sausage, SD82 Roast Potatoes & SD118 Gravy	GR1 Greek Chicken Pitta with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad	F6 Fishfingers 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 Sausage 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	SD48 Roasted Vegetables SD18 Peas	SD19 Sweetcorn SB3 Roasted Tomatoes	SD28 Carrots SD27 Cauliflower	SD20 Broccoli SD24 Green Beans	SD22 Baked Beans SD18 Peas	
	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 27/4 18/5 8/6 29/6 20/7 14/9 5/10 26/10	Option One	V160 SD11 Tomato Pasta	B63 SD17 Beef Burger with SD6 Potato Wedges & SD92 Rainbow Slaw	C4/ C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	P112 All Day Breakfast P25 Roasted Pork Sausage	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	V204 Roasted Quorn, SD82 Roast Potatoes & SD118 Gravy	V249 All Day Vegetarian Breakfast	V307 Cowboy Sausage and Bean Hotpot	
	Sides	SD20 Broccoli SD19 Sweetcorn	SD27 Cauliflower SD28 Carrots	SD28 Carrots SD35 Cabbage	SD18 SD19 Peas & Sweetcorn	SD22 Baked Beans SD18 Peas	
	Dessert	D262 Pineapple Upside Down Cake	D235 Strawberry Jelly	D224 Fruit Medley	D259 Apple Crumble with D2 Custard	D57 Vanilla Shortbread	
AVAILABLE DAILY:		Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					 Chef's Special

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.