

Spring / Summer  
2026

## WEEK ONE

13/04/26  
04/05/26  
25/05/26  
15/06/26  
06/07/26  
31/08/26  
21/09/26  
12/10/26

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Option One</b>	Macaroni Cheese	Hot Dog with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce
<b>Option Two</b>	 Chickpea Curry with Rice 	 Chef Mariam's Vegetable Couscous 	 Roasted Quorn, Roast Potatoes, & Gravy	 Plant Burger with wedges	Cheese & Bean Pasty with Chips & Tomato Sauce
<b>Option Three</b>	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings
<b>Option Four</b>	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette
<b>Vegetables</b>	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
<b>Dessert</b>	Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	 Strawberry Jelly with Mandarins

## WEEK TWO

20/04/26  
11/05/26  
01/06/26  
22/06/26  
13/07/26  
07/09/26  
28/09/26  
19/10/26

<b>Option One</b>	Cheese & Tomato Pizza with Summer Mixed Salad 	Beef Meatballs with pasta & Cucumber Salsa 	Roast Gammon, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Breaded Fish with Chips & Tomato Sauce
<b>Option Two</b>	 Summer Butterbean Vegetable Risotto	Spaghetti & Plant balls in a Tomato Sauce 	 Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	Cheesy Broccoli Frittata with Chips
<b>Option Three</b>	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings
<b>Option Four</b>	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette
<b>Vegetables</b>	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
<b>Dessert</b>	Iced Vanilla Sponge	Peaches & Ice Cream	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	 Oaty Cookie 

## WEEK THREE

27/04/26  
18/05/26  
08/06/26  
22/06/26  
20/07/26  
14/09/26  
05/10/26

<b>Option One</b>	Cheese & Tomato Pizza With Summer Mixed Salad 	Beef Burger with Wedges & Rainbow Slaw	Roast Chicken, Roast Potatoes & Gravy	Peri-Peri Chicken with Rice	Fishfingers with Chips & Tomato Sauce
<b>Option Two</b>	Chinese Vegetable Noodle	Cheese and Tomato Pinwheel with Wedges & Rainbow Slaw	 Vegan Sausages, Roast Potatoes & Gravy	 Tomato Pasta 	Sweet Potato & Spinach Flan with chips
<b>Option Three</b>	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings	Baked Potato with a Selection of Fillings
<b>Option Four</b>	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette	Ham or Cheese Baguette
<b>Vegetables</b>	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
<b>Dessert</b>	Pineapple Upside Down Cake	Cheese & Crackers	 Fruit Medley	Strawberry and Apple Crumble with Custard 	 Vanilla Shortbread

### MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

**Available Daily:** - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection - Fresh Fruit and Yoghurt

### ALLERGY INFORMATION:

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.