

MONDAY

TUESDAY

WEDNESDAY




THURSDAY

FRIDAY


WEEK ONE

17 April
8 May
5 June
26 June
17 July
28 August
18 September
9 October


Option one
Option two
Vegetables
Dessert

MEAT FREE MONDAYS
Cheese & Tomato Pizza with New Potatoes 
Crunchy Topped Vegetable Bake with New Potatoes 
Peas
Coleslaw
NEW Syrup Snap Biscuit with Peaches 

Beef Lasagne with Garlic Bread 
Wholemeal Vegetable Pasta Bake 
Green Beans
Carrots
Iced Vanilla Sponge

Sausage, Roast Potatoes & Gravy
Homity Pie – Potato, Spinach & Cheese Pie with Roast Potatoes
Mixed Vegetables
Fruit Jelly with Mandarins 

Quirky Bird 
BBQ or Lemon & Herb Chicken
BBQ or Lemon & Herb Vegan Quorn with Jollof Rice & Salads 
Sweetcorn & Peas
Oaty Cookie 


Fishfingers with Chips & Tomato Sauce
Mexican Bean Roll with Chips & Tomato Sauce 
Peas
Baked Beans
Fresh Fruit Salad or Platter 

WEEK TWO

24 April
15 May
12 June
3 July
24 July
4 September
25 September
16 October

Option one
Option two
Vegetables
Dessert

Mac and Cheese Concept 
A choice of different Mac & Cheese flavours vegetarian toppings
Peas & Sweetcorn
Apple Crumble with Cream 

Chef's Special Chicken Korma with Rice
Vegetable Wellington New Potatoes and Gravy 
Pea and Cauliflower
Chocolate Shortbread 

Minced Beef & Onion Pie with Roast Potatoes 
Potato and Courgette Layer Bake
Carrots & Cabbage
Peaches & Ice Cream or Whipped Cream

Hot Dog in a Roll with Wedges
Vegan Hot Dog in a Roll with Wedges 
Beans and Coleslaw
Summer Lemon Cake

Fishfingers with Chips & Tomato Sauce
NEW BEET Burger with Chips & Tomato Sauce 
Peas
Baked Beans
Fresh Fruit Salad or Platter 

WEEK THREE

1 May
22 May
19 June
10 July
11 September
2 October

Option one
Option two
Vegetables
Dessert

New Chinese Vegetable Noodles
Lentil & Sweet Potato Curry with Rice 
Peas & Carrots
NEW Cornflake Tart with Mandarins 

Spaghetti Bolognese 
Vegan Spaghetti Bolognese 
Green Beans & Sweetcorn
Carrot & Courgette Cake

Roast Gammon, Roast Potatoes & Gravy
Quorn Vegan Fillet Roast Potatoes & Gravy 
Mixed Vegetables
Apple, Cheese & Crackers

Greek 
Chicken Pita with Seasoned Wedges
or
NEW Spinach & Cheese Whirl with Seasoned Wedges
Fresh Salad
Rainbow Slaw
Apple Flapjack 


Fishfingers with Chips & Tomato Sauce
Cheese & Red Pepper Frittata with Chips & Tomato Sauce
Peas
Baked Beans
Fresh Fruit Salad or Platter 

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised) – Fresh Bread and Daily salad selection – Fruit

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 cross contamination.