

WEEK ONE

21/04/2025
12/05/2025
09/06/2025
30/06/2025
21/07/2025
15/09/2025
06/10/2025

Option One

 Macaroni
Cheese

Option Two

 Tomato and
Lentil Pasta

Vegetables

 Sweetcorn
Green Beans

Dessert

 Apple
Flapjack

MONDAY

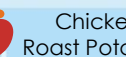
TUESDAY


WEDNESDAY

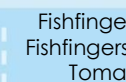
THURSDAY

FRIDAY

 Mild Mexican
Beef Chilli with Rice

 Chicken Sausage,
Roast Potatoes & Gravy

 BBQ Quorn
with Rice

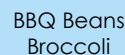
 Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

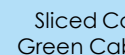
 Vegetable Pizza
with Wedges & Salads


 Vegan Sausage,
Roast Potatoes,
& Gravy


 **NEW** Chefs Special
Chickpea Curry
with Rice


 Cheese & Bean Pasty
with Chips & Tomato
Sauce

 BBQ Beans
Broccoli

 Sliced Carrots
Green Cabbage


 Mediterranean
Vegetables

 Baked Beans
Garden Peas

 Summer Lemon
Cake

 Fresh Fruit & Yoghurt
Station


 Chocolate Sponge with
Ice Cream

 Strawberry Jelly
with
Mandarins

WEEK TWO


28/04/2025
19/05/2025
16/06/2025
07/07/2025
01/09/2025
22/09/2025
13/10/2025


Option One

 Lentil and Sweet
Potato Curry
with Rice

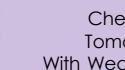
 Beef Burger with Potato
Wedges and Tomato Sauce

 Roast Chicken, Stuffing,
Roast Potatoes, & Gravy

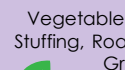
 Chicken Pie with Mashed
Potato and Gravy

 Battered Fish with Chips &
Tomato Sauce

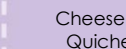
Option Two

 Cheese and
Tomato Pizza
With Wedges & Salads

 Vegan Hot Dog with
Wedges &
Tomato Sauce

 Vegetable Soya Roast,
Stuffing, Roast Potatoes &
Gravy


 Spaghetti and
Vegan Meatballs

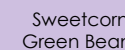
 Cheese and Tomato
Quiche with Chips


Vegetables

 Carrots
Peas

 Baked Beans
Sweetcorn


 Broccoli Florets
Sliced Carrots


 Sweetcorn
Green Beans


 Baked Beans
Garden Peas

Dessert

 Iced Vanilla Sponge

 **NEW** Strawberry and Apple
Crumble with Custard

 Fresh Fruit & Yoghurt Station


 Peaches and
Ice Cream

 Vanilla
Shortbread

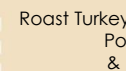
WEEK THREE


05/05/2025
02/06/2025
23/06/2025
14/07/2025
08/09/2025
29/09/2025
20/10/2025

Option One

 Smokey Bean Burger with
Potato Wedges


 Chicken Tikka Masala with
Rice

 Roast Turkey, Stuffing, Roast
Potatoes
& Gravy


 **NEW** Vegetarian Greek
Macaroni Pastitsio with
Greek Salad and Tzatziki


 Fishfingers with Chips

Option Two

 Vegan
Bolognaise

 Wholemeal Vegetable
Pasta Bake

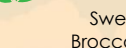
 Veg Wellington,
Roast
Potatoes & Gravy

 Spinach and Cheese Whirl
with Rice, Greek Salad and
Tzatziki

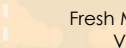
 Red Pepper Frittata with
Chips

Vegetables

 Baked Beans
Garden Peas

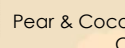
 Sweetcorn
Broccoli Florets

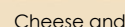
 Cauliflower Florets
Sliced Carrots


 Fresh Mixed Seasonal
Vegetables

 Baked Beans
Garden Peas


Dessert

 Pear & Cocoa Upside Down
Cake

 Cheese and Crackers

 Fresh Fruit & Yoghurt Station

 Jam and Coconut Sponge

 Oaty
Cookie

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

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.

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