

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 

Pork Sausage Hot Dog with Potato Wedges

Vegan Sausage Hot Dog with Potato Wedges 

Beans & Coleslaw

Chocolate Shortbread 

Minced Beef & Onion Pie with Roast Potatoes 

Potato and Courgette Layer Bake

Carrots & Cabbage

Peaches & Ice Cream or Whipped Cream

Chef's Special Chicken Korma with Rice  

Vegetable Wellington with New Potatoes & Gravy 

Peas & Cauliflower

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

Yamas! 
NEW 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.