























SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	Option One	Tomato Pasta	 Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognese	Fish fingers with Chips & Tomato Sauce	
	Option Two	 Vegetable Curry with Rice 	 Veggie Mexican Chilli with Rice	 Roasted Quorn, Roast Potatoes, & Gravy	 Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Whole grain
	Dessert	NEW Banana Mousse	Orange Drizzle Cake	 Fruit Patter	 Apple Flapjack 	 Vanilla Shortbread	
WEEK TWO	Option One	Cheese & Tomato Pizza  with Summer Mixed Salad	 Beef Burger with Potato Wedges & Rainbow Slaw	Roasted Pork Sausage, Mashed Potato & Gravy	Chicken Korma with Rice	Fishfingers with Chips & Tomato Sauce	
	Option Two	Chinese Vegetable Noodles 	 Mexican Bean Roll with New Potatoes & Rainbow Slaw	 Vegan Sausage, Mashed Potato & Gravy	All Day Vegetarian Breakfast	Veggie Sausage and Bean Hotpot	Added plant protein
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	 Oaty Cookie 	

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

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.