








































SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13 th April 4 th May 1 st June 22 nd June 13 th July 7 th September 28 th September 19 th October	Option 1 Macaroni Cheese	Pork Sausage Roll with Potato Wedges 	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Beef Spaghetti Bolognese 	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	Whole grain  Plant based  Added plant protein  Chef's Special 
	Option 2  Chickpea Curry with Rice 	 Mild Mexican Chilli with Rice 	 Roasted Quorn, Roast Potatoes, & Gravy	 Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Option 3 Jacket potato with Beans or Cheese	Jacket potato with Tuna Beans or Cheese	Jacket potato with Beans or Cheese	Jacket potato with Tuna Beans or Cheese	Jacket potato with Beans or Cheese	
	Sides Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
Dessert NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	 Strawberry Jelly with Mandarins		
WEEK TWO 20 th April 11 th May 8 th June 29 th June 20 th July 14 th September 5 th October	Option 1 Cheese & Tomato Pizza with Summer Mixed Salad 	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa 	Chicken Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	
	Option 2  Lentil & Sweet Potato Curry with Rice 	 Spaghetti & Plant balls in a Tomato Sauce 	 Veg Wellington, Roast Potatoes & Gravy 	 Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips	
	Option 3 Jacket potato with Beans or Cheese	Jacket potato with Tuna Beans or Cheese	Jacket potato with Beans or Cheese	Jacket potato with Tuna Beans or Cheese	Jacket potato with Beans or Cheese	
	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 		
WEEK THREE 27 th April 18 th May 15 th June 6 th July 31 st August 21 st September 12 th October	Option 1  Tomato Pasta	Beef Burger with Potato Wedges & Rainbow Slaw 	Roast Chicken, Mashed Potatoes & Gravy	Chef Shilpa's Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce	
	Option 2 NEW Chinese Vegetable Noodles	Mexican Bean Roll with New Potatoes & Rainbow Slaw 	 Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	 All Day Vegetarian Breakfast 	Cowboy Vegan Sausage and Bean Hotpot 	
	Option 3 Jacket potato with Beans or Cheese	Jacket potato with Tuna Beans or Cheese	Jacket potato with Beans or Cheese	Jacket potato with Tuna Beans or Cheese	Jacket potato with Beans or Cheese	
	Sides Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
Dessert Pineapple Upside Down Cake	Cheese & Crackers	 Fruit Medley	Strawberry and Apple Crumble with Custard 	 Vanilla Shortbread		
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.

**Spring Summer 2026
Packed Lunch Menu**

WEEK ONE

13th April
4th May
1st June
22nd June
13th July
7th September
28th September
19th October

Sandwich
Option
BLUE

MONDAY

Cheese Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the Day

TUESDAY

Tuna Mayo
Baguette
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

WEDNESDAY

Hot Roast Baguette
Served with
Carrot and
Cucumber sticks
Fruit
Cake/Biscuit

THURSDAY

Ham Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

FRIDAY

Fish Finger Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

WEEK TWO

20th April
11th May
8th June
29th June
20th July
14th September
5th October

Sandwich
Option
BLUE

Egg Mayonnaise
Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Cheese and Ham
Baguette
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Hot Chicken Sausage
Baguette
Served with
Carrot and
Cucumber sticks
Fruit
Cake/Biscuit

Cheese Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Fish Finger Baguette
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

WEEK THREE

27th April
18th May
15th June
6th July
31st August
21st September
12th October

Sandwich
Option
BLUE

Tuna Mayo and
cucumber Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Cheese Bap
Served with
Carrot and
Cucumber sticks
Fruit
Cake/Biscuit

Hot Roast Baguette
Served with
Carrot and
Cucumber sticks
Fruit
Cake/Biscuit

Ham Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

Fish Finger Bap
Served with
Carrot and
Cucumber sticks
Fruit
Dessert of the day

MENU KEY

ALLERGY INFORMATION:

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