

WEEK ONE

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

MONDAY



Option A Macaroni Cheese

Option B Tomato and Lentil Pasta

Vegetables Vegetables of the Day

Dessert Apple Flapjack

TUESDAY

BBQ Chicken Pizza with Salads

Mild Mexican Chilli with Rice

Vegetables of the Day

Summer Lemon Cake

WEDNESDAY

Roasted Pork or Chicken Sausage, Roast Potatoes & Gravy

Roasted Quorn, Roast Potatoes, & Gravy

Vegetables of the Day

Fruit Platter

THURSDAY

Spaghetti Bolognaise

NEW Chefs Special Chickpea Curry with Rice

Vegetables of the Day

Savoury Cheese Scone

FRIDAY

Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

Cheese & Bean Pasty with Chips & Tomato Sauce

Vegetables of the Day

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 A Lentil and Sweet Potato Curry with Rice

Option B Cheese and Tomato Pizza with Salads

Vegetables Vegetables of the Day

Dessert Iced Vanilla Sponge

Pork or Chicken Hot Dog with Wedges & Tomato Sauce

Vegan Hot Dog with Wedges & Tomato Sauce

Vegetables of the Day

NEW Strawberry and Apple Crumble with Custard

Roast Chicken, Stuffing, Roast Potatoes, & Gravy

Vegetable Soya Roast, Stuffing, Roast Potatoes & Gravy

Vegetables of the Day

Freshly Chopped Fruit Salad

NEW Chefs Special Chicken and Chickpea Korma with Rice

Spaghetti and Meatballs

Vegetables of the Day

Peaches and Ice Cream

Battered Fish with Chips & Tomato Sauce

Cheese and Tomato Quiche with Chips

Vegetables of the Day

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 A Smokey Bean Burger with Potato Wedges



Option B Classic Vegan Bolognaise



Vegetables Vegetables of the Day

Dessert Pear & Cocoa Upside Down Cake

NEW Green Thai Chicken Curry with Rice



NEW Chefs Special Five Bean Jollof Rice

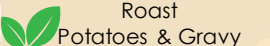


Vegetables of the Day

Cheese and Crackers

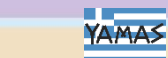
Roast Turkey, Stuffing, Roast Potatoes & Gravy

Veg Wellington, Roast Potatoes & Gravy



Vegetables of the Day

Fruit Medley



NEW Greek Macaroni Pastitsio with Greek Salad and Tzatziki

Spinach and Cheese Whirl with Rice, Greek Salad and Tzatziki

Vegetables of the Day

Jam and Coconut Sponge

Breaded Fish and Chips

All Day Vegetarian Breakfast

Vegetables of the Day

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.

Option C: Jacket Potato and Cheese

Option D: Jacket Potato and Beans

Spring Summer
2025

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

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Option One

V160
Tomato and Lentil Pasta
Sauce

C91 BBQ Chicken Pizza with
SD92 SB8 SD126 Salads

P3 C6 Chicken and
Vegetable Sausage, **SD82**
Roast Potatoes & **SD118** Gravy

SD8 Spaghetti **B48** Bolognaise

F6 Fishfingers or **F1** Salmon
Fishfingers with **SD5** Chips &
SD14 Tomato Sauce

Option Two

V11 Macaroni Cheese
Toppings **PK3 PK4 V85 V216**
Pasta: **SD8 SD11 SD9**

V309 Mild Mexican Chilli with
SD84 Rice

V204 Roast Quorn, **SD40**
Stuffing, **SD82** Roast Potatoes,
& **SD118** Gravy

NEW V321 Chefs Special
Chickpea Curry with **SD84**
Rice

V191 Cheese & Bean Pastly
With **SD5** Chips & **SD14**
Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D171 Apple Flapjack

D168 Summer Lemon Cake

D225 Fruit Platter

D254 Savoury Cheese Scone

D235 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

V108 Lentil and Sweet
Potato Curry with **SD84** Rice

P3 C6 SD187 Pork or
Chicken Hot Dog with **SD6**
Wedges & **SD14** Tomato
Sauce

C4 C5 T1 B4 P5 Roast of the
Day, **SD40** Stuffing, **SD82**
Roast Potatoes, & **SD118**
Gravy

NEW C111 Chef Special
Chicken and Chickpea
Korma with **SD84** Rice

F3 Battered Fish with **SD5**
Chips & **SD14** Tomato Sauce

Option Two

V231 Cheese and Tomato
Pizza with **SD92 SB8 SD126**
Salads

V244 SD187 Vegan Hot Dog
with **SD6** Wedges & **SD14**
Tomato Sauce

V13 Lentil and Vegetable
Soya Roast with **SD82** Roast
Potatoes & **SD118** Gravy

SD8 Spaghetti and **V237**
V225 Meatballs

V113 Cheese and Tomato
Quiche with **SD5** Chips

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D177 Iced Vanilla Sponge

NEW D259 Strawberry and
Apple Crumble with
Custard

D223 Freshly Chopped Fruit
Salad

D166 Peaches and **D13** Ice
Cream

D57 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

V323 SD17 Bean Burger with
SD6 Potato Wedges

NEW C114 Green Thai
Chicken Curry with **SD84**
Rice

T1 Roast Turkey, **SD40**
Stuffing, **SD82** Roast
Potatoes & **SD118** Gravy

NEW GR6 Greek Macaroni
Pastitsio with **GR4** Greek
Salad and **GR3** Tzatziki

F7 Breaded Fish and **SD5**
Chips

Option Two

V233 SD11 Vegan
Bolognaise

NEW V322 Chefs Special
Five Bean Jollof Rice

V232 Veg Wellington, **SD82**
Roast Potatoes & **SD118**
Gravy

GR2 Spinach and Cheese
Whirl with **SD84** Rice, **GR4**
Greek Salad and **GR3**
Tzatziki

V249 All Day Vegetarian
Breakfast

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D207 Pear & Cocoa Upside
Down Cake

D56 Cheese and Crackers

D224 Fruit Medley

D233 Jam and Coconut
Sponge

D85 Oaty Cookie

MENU KEY

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