Spring Summer 2025		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option One	V160 Tomato and Lentil Pasta Sauce	C89 BBQ Chicken with SD6 Potato Wedges	P3 Pork Sausage SD82 Roast Potatoes & SD118 Gravy	B48 Pasta Bolognaise	F6 Fishfingers with SD5 Chips
	Option Two	V11 Macaroni Cheese	V231 Cheese and Tomato Pizza	V204 Roast Quorn, SD82 Roast Potatoes & SD118 Gravy	SEN7 Chinese Vegetable Curry with Mash	
		Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Vegetables Dessert	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge
WEEK TWO	Option One	V108 Lentil and Sweet Potato Curry	P3 SD187 Pork Sausage with SD6 Wedges	C4 Roast Chicken SD82 Roast Potatoes & SD118 Gravy	NEW C111 Chef Special Chicken and Chickpea Korma with Mash	F6 Fishfingers with SD5 Chips
	Option Two		V244 SD187 Vegan Sausage with SD6 Wedges	SEN9 Vegan Mediterranean Gratin with SD82 Roast Potatoes & SD118 Gravy	V237 V225 Meatballs in Tomato Sauce with Mash	
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge
WEEK THREE	Option One	V323 Bean Burger with SD6 Potato Wedges	NEW SEN27 Green Thai Chicken Curry with Mash	T1 Roast Turkey SD82 Roast Potatoes & SD118 Gravy	NEW GR6 Greek Macaroni Pastitsio	F6 Fishfingers with SD5 Chips
	Option Two		NEW V321 Chefs Special Chickpea Curry with Mash	V232 Veg Wellington, SD82 Roast Potatoes & SD118 Gravy	V233 Vegan Bolognaise	
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge	Vanilla Sponge
MENU KEY	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					

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.





