



Spring/Summer

Menu 2026

Introducing our Spring/Summer School Lunch Menu, offering **high quality, varied dishes using local and seasonal ingredients.**

Did you know?

Our menus are **cooked from fresh** every school day.

All new recipes and products have been taste-tested and approved by children.

All sauces are **homemade** and many dishes include **added vegetables** to support healthy diets.

Two desserts a week contain **50% fruit.**

Contact us if you would like to know more about our dishes **or** would like any of our recipes.

Key:

-  Source of protein which helps to keep you strong!
-  Source of fibre which supports your digestive system!

A full allergen list for this menu can be found on our website www.norsecatering.co.uk
Should your child have a medically-diagnosed allergy or health condition and needs an alternative menu, please complete our Allergen Aware Registration Form which can be found in the school

If you think your child/children may be eligible for a **FREE** school meal visit www.gov.uk/apply-free-school-meals



1

Monday

Tuesday

Wednesday

Thursday

Friday

Hot Option 1	Margherita Pizza with Potato Wedges (v)	Chicken in Tomato Sauce with Steamed Rice	Chipolata Sausages with Yorkshire Pudding, Roast Potatoes and Gravy	Pork Bolognese with Pasta Twists	Chicken Fillet Bites and Chips
Served with	Mixed Salad	Peas and Sweetcorn	Carrots and Green Beans	Mixed Vegetables	Peas or Baked Beans
And for Pudding	Summer Berry Cupcake	Vanilla Ice Cream	Beetroot Brownie with Orange Wedges	Fruit Jelly	Lemon Shortbread with a Melon Wedge

Week One: 13 Apr | 4 May | 1 Jun | 22 Jun | 13 Jul | 14 Sep | 5 Oct — Fresh Fruit Available Daily



2

Monday

Tuesday

Wednesday

Thursday

Friday

Hot Option 1	Margherita Pizza with Tomato Pasta (v)	Chicken Curry with Steamed Rice	Chipolata Sausages with Yorkshire Pudding, Mashed Potato and Gravy	BBQ Shredded Chicken in a Wrap with Potato Wedges	Fish Fingers or Salmon Fingers and Chips
Served with	Sweetcorn	Mixed Vegetables	Carrots and Peas	Mixed Salad	Peas or Baked Beans
And for Pudding	Fresh Fruit Platter	Marble Shortbread	Summer Berry and Apple Slice with Greek Yogurt	Orange Cupcake	Apple Flapjack

Week Two: 20 Apr | 11 May | 8 Jun | 29 Jun | 31 Aug | 21 Sep | 12 Oct — Fresh Fruit Available Daily



3

Monday

Tuesday

Wednesday

Thursday

Friday

Hot Option 1	Cheese and Tomato Pasta Bake (v)	Hot Dog with Potato Wedges and Tomato Dip	Roast Chicken with Stuffing, Mashed Potato and Gravy	"Build your Own" Chicken Taco with Steamed Rice	Chicken Fillet Bites and Chips
Served with	Peas and Sweetcorn	Mixed Salad	Broccoli and Carrots	Sweetcorn	Peas or Baked Beans
And for Pudding	Banana Muffin	Shortbread	Apple Crumble and Greek Yogurt	Oaty Cookie	Chewy Krispie Bar with Orange Wedges

Week Three: 27 Apr | 18 May | 15 Jun | 6 Jul | 7 Sep | 28 Sep | 19 Oct — Fresh Fruit Available Daily