






SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE <div style="border: 1px solid black; padding: 2px;"> 13.4.26 4.5.26 1.6.26 22.6.26 13.7.26 14.09.26 5.10.26 </div>	Option One Macaroni Cheese	 *Phat Pasty Pork Sausage Roll with Potato Wedges	*Roast Chicken, Stuffing, Roast Potatoes & Gravy	 *Spaghetti Bolognaise	MSC Pollock Fish fingers with Chips & Tomato Sauce	<div style="border: 1px solid black; padding: 5px; text-align: center;">  Whole grain </div> <div style="border: 1px solid black; padding: 5px; text-align: center;">  Plant based </div> <div style="border: 1px solid black; padding: 5px; text-align: center;">  Added plant protein </div> <div style="border: 1px solid black; padding: 5px; text-align: center;">  Chef's Special </div>
	Option Two Jacket Potatoes with a choice of cheese and beans	Mexican Bean Roll with Potato wedges & Rainbow Slaw	 Roasted Quorn, Roast Potatoes, & Gravy	 Vegan Spaghetti Bolognaise	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides  Cauliflower Green Beans	 Broccoli  Sweetcorn	Carrots Cabbage	Broccoli Carrots	Baked Beans Peas	
	Dessert  Apple Flapjack	Orange Drizzle Cake	 Fruit Platter	 Strawberry Jelly with Mandarins	 Chocolate Shortbread with Organic Yoghurt	
WEEK TWO <div style="border: 1px solid black; padding: 2px;"> 20.4.26 11.5.26 8.6.26 29.6.26 31.8.26 21.9.26 12.10.26 </div>	Option One Cheese & Tomato Pizza with Summer Mixed Salad 	 *Beef Chilli with Rice & Sweetcorn & Cucumber Salsa 	*Pork sausage or HALAL Sausage, Roast Potatoes & Gravy	*Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	MSC Pollock Fish fingers with Chips & Tomato Sauce	
	Option Two  Jacket Potatoes with a choice of cheese and beans	 Vegetable Mild Chilli with rice	 Vegetarian sausage, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	Mexican bean rolls with Chips	
	Sides Roasted Vegetables Peas	Sweetcorn Roasted Tomatoes	Carrots Cauliflower	Broccoli Green Beans	Baked Beans Peas	
	Dessert Peaches & Ice Cream	Iced Vanilla Sponge	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	 Oaty  Cookie	
WEEK THREE <div style="border: 1px solid black; padding: 2px;"> 27.4.26 18.5.26 15.6.26 6.7.26 7.9.26 28.9.26 19.10.26 </div>	Option One  Tomato Pasta	 *Beef Burger with Potato Wedges & Rainbow Slaw	*Roast Chicken, Roast Potatoes & Gravy	 *Chef Shilpa's Chicken Korma with Rice 	MSC Pollock Fish fingers with Chips & Tomato Sauce	
	Option Two Jacket Potatoes with a choice of cheese and beans 	 Smokey Bean Burger with Wedges & Tomato Sauce	 Vegetable Loaf with Stuffing, Roast Potatoes & Gravy	NEW Chinese Vegetable Noodles	 All day vegetarian breakfast	
	Sides Broccoli Sweetcorn	Cauliflower Carrots	Carrots Cabbage	Peas & Sweetcorn Broccoli	Baked Beans Peas	
	Dessert Cheese and crackers	Pineapple Upside Down Cake	 Fruit Medley	 Strawberry and Apple Crumble with Custard	 Vanilla Shortbread	

AVAILABLE DAILY:

Available Daily Salad Bar, Freshly Baked Bread, Fresh Fruit & Organic Yoghurt. *Halal options available

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.