

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

17 April
8 May
5 June
26 June
17 July
28 August
18 September
9 October

Option one

MEAT FREE MONDAYS
Cheese & Tomato Pizza
with New Potatoes

Option two

Crunchy Topped
Vegetable Bake with New
Potatoes

Vegetables

Peas
Coleslaw

Dessert

NEW Syrup Snap Biscuit with
Peaches

Beef Lasagne with
Garlic Bread

Wholemeal Vegetable
Pasta Bake

Green Beans
Carrots

Iced Vanilla Sponge

Sausage, Roast Potatoes &
Gravy

Homity Pie – Potato,
Spinach & Cheese Pie
with Roast Potatoes

Mixed Vegetables

Fruit Jelly with
Mandarins

Quirky Bird
BBQ or Lemon &
Herb Chicken



BBQ or Lemon & Herb Vegan
Quorn with Jollof Rice &
Salads

Sweetcorn & Peas

Oaty Cookie

Fishfingers with Chips &
Tomato Sauce

Mexican Bean Roll with
Chips & Tomato Sauce

Peas
Baked Beans

Fresh Fruit Salad or Platter

WEEK TWO

24 April
15 May
12 June
3 July
24 July
4 September
25 September
16 October

Option one

**Mac and Cheese
Concept**



Option two

A choice of different Mac &
Cheese flavours vegetarian
toppings

Vegetables

Peas & Sweetcorn

Dessert

Apple Crumble with
Cream

Pork Sausage Hot Dog
with Potato Wedges

Vegan Sausage Hot Dog
with Potato Wedges

Beans & Coleslaw

Chocolate Shortbread

Minced Beef & Onion Pie
with Roast Potatoes

Potato and Courgette
Layer Bake

Carrots & Cabbage

Peaches & Ice Cream or
Whipped Cream

Chef's Special Chicken
Korma with Rice



Vegetable Wellington
with New Potatoes &
Gravy

Peas & Cauliflower

Summer Lemon Cake

Fishfingers with Chips &
Tomato Sauce

NEW BEET Burger with
Chips & Tomato Sauce

Peas
Baked Beans

Fresh Fruit Salad or Platter

WEEK THREE

1 May
22 May
19 June
10 July
11 September
2 October

Option one

Tomato Pasta

Option two

Lentil & Sweet Potato Curry
with Rice

Vegetables

Peas & Carrots

Dessert

NEW Cornflake Tart with
Mandarins

Spaghetti Bolognese

Vegan Spaghetti
Bolognese

Green Beans & Sweetcorn

Carrot & Courgette Cake

Roast Turkey, Roast
Potatoes & Gravy

Quorn Vegan Fillet
Roast Potatoes & Gravy

Mixed Vegetables

Apple, Cheese & Crackers

Chicken Pita with Seasoned
Wedges

or
NEW Spinach & Cheese Whirl
with Seasoned Wedges

Peas
Rainbow Slaw

Apple Flapjack

Fishfingers with Chips &
Tomato Sauce

Cheese & Red Pepper
Frittata with Chips &
Tomato Sauce

Peas
Baked Beans

Fresh Fruit Salad or Platter

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised) – Fresh Bread and Daily salad selection – Fruit

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 cross contamination.