



SPRING SUMMER MENU 2026



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	Option One	Chef Shilpa's Chicken Korma with Rice	Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Fishfingers with Chips & Tomato Sauce	Whole Grain
	Option Two	Chef's Special Creamy Chickpea Curry with Rice (VE)	Cheese & Bean Pasty with Chips & Tomato Sauce (V)	Roasted Quorn, Roast Potatoes, & Gravy (VE)	Mild Mexican Chilli with Rice (VE)	Classic Cheese & Tomato Pizza with Chips	
	Dessert	NEW Banana Mousse (V)	Orange Drizzle Cake (V)	Fruit Platter (VE)	Apple Flapjack (VE)	Fruit Jelly	
WEEK TWO	Option One	Spaghetti Bolognese	Nature Ranger Sausage and Bean Hotpot	Roasted Pork Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	Plant Based
	Option Two	Spaghetti & Planet Friendly Tomato Saucy Meatballs(VE)	NEW Chinese-Style Rainbow Noodles (V)	Vegan Sausage, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad (V)	Mexican Bean Roll with New Potatoes & Rainbow Slaw (VE)	
	Dessert	Iced Vanilla Sponge (V)	Peaches and Ice Cream (V)	Fruit Salad (VE)	Jam and Coconut Sponge with Custard (V)	Oaty Cookie (VE)	
WEEK THREE	Option One	Classic Macaroni Cheese (V)	Beef Burger with Potato Wedges & Rainbow Slaw	Roast Chicken, Stuffing, Roast Potatoes & Gravy	All Day Breakfast with Pork Sausage	Fishfingers with Chips & Tomato Sauce	Added Plant Protein
	Option Two	Saucy Tomato Pasta (VE)	Vegan Burger with Potato Wedges & Rainbow Slaw (VE)	Roasted Quorn, Roast Potatoes, & Gravy (VE)	All Day Breakfast with Vegan Sausage	Cheese Omelette with Chips & Tomato Sauce	
	Dessert	Fruit Jelly	Cheese & Crackers (V)	Fruit Medley (VE)	Strawberry & Apple Crumble with Custard (V)	Vanilla Shortbread (VE)	
AVAILABLE DAILY:		Vegetables of the day, jacket potatoes with a choice of filling, salad bar, bread, fruit.					Chef's Special

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.