




























SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13/4, 4/5, 1/6 22/6, 13/7	Option One	Chicken Burger in a bun with wedges	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognese	Fishfingers with Chips & Tomato Sauce
	Option Two	Macaroni Cheese	 Pizza Baguette Wedges 	 Roasted Quorn, Roast Potatoes, & Gravy	 Vegan Hotdog with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Icecream	Orange Drizzle Cake	 Fruit Platter	 Beetroot Brownie 	 Strawberry Jelly with Mandarins
WEEK TWO 20/4, 11/5, 6/6 29/6, 20/7	Option One	Fish finger wrap with wedges	 Beef Chilli with Rice & Sweetcorn & Cucumber Salsa 	Roasted Pork Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce
	Option Two	Cheese & Tomato Pizza with Summer Mixed Salad	 Spaghetti & Meatballs in a Tomato Sauce	 Veg Wellington, Roast Potatoes & Gravy	Spinach & Cheese Whirl with Herby Rice & Tzatziki	NEW Cheesy Broccoli Frittata with Chips
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	 Oaty Cookie 
WEEK THREE 27/4, 18/5, 15/6 6/7	Option One	 Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Chicken Sausage, Mashed Potatoes & Gravy	 Chef Shilpa's Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce
	Option Two	Cheese & tomato pizza wedges	 Mexican Bean Roll with New Potatoes & Rainbow Slaw	 Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast	Cowboy Sausage and  Bean Hotpot
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Pineapple Upside Down Cake	Cheese & Crackers	 Fruit Medley	Strawberry and Apple Crumble with icecream 	 Vanilla Shortbread
AVAILABLE DAILY:	Sandwiches , Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

MENU KEY:



Whole grain



Plant based



Added plant protein



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.