

Spring Summer
2025

WEEK ONE

21.04.2025
12.05.2025
09.06.2025
30.06.2025
21.07.2025
08.09.2025
29.09.2025

Option One

Macaroni
Cheese

Option Two

Veggie Baked Bean Hot
Pot

Vegetables

Peas & Sweetcorn

Dessert

Apple
Flapjack

MONDAY

TUESDAY

BBQ Chicken Pizza
With Potato Salad

Mild Mexican
Chilli with Rice

Coleslaw & Baked
Beans

Summer Lemon
Cake

WEDNESDAY

Sausages With Roast
Potatoes & Gravy

Roasted Quorn Fillet
Roast
Potatoes, & Gravy

Carrots & Cabbage

Fruit
Platter

THURSDAY

Spaghetti
Bolognaise

NEW Chefs Special
Chickpea Curry
with Rice

Green Beans &
Sweetcorn

Savoury Cheese
Scone

FRIDAY

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Cheese & Bean Pasty
with Chips & Tomato
Sauce

Baked Beans & Peas

Strawberry Jelly
with
Mandarins

WEEK TWO

28.04.2025
19.05.2025
16.06.2025
07.07.2025
25.08.2025
15.09.2025
06.10.2025

Option One

Cheese & Tomato Pizza
With Crushed New
Potatoes

Option Two

Lentil & Sweet Potato
Curry With Rice

Vegetables

Sweetcorn & Green
Beans

Dessert

Iced Vanilla Sponge

Pork Hot Dog with
Wedges & Tomato
Sauce

Hot Dog with Wedges &
Tomato Sauce

Baked Beans & Peas

NEW Strawberry and
Apple Crumble with Ice
Cream / Cream for

Roast Chicken With
Roast Potatoes, & Gravy

Vegetable Soya Roast,
Roast Potatoes & Gravy

Carrots & Broccoli

Freshly Chopped
Fruit Salad

NEW Chefs Special
Chicken Korma with
Rice

Spaghetti
Veggie Bolognaise

Green Beans &
Sweetcorn

Peaches and Ice
Cream / Cream for
Serving

Battered Fish with Chips
& Tomato Sauce

Cheese and Tomato
Quiche with Chips

Peas & Baked Beans

Vanilla
Shortbread

WEEK THREE

05.05.2025
02.06.2025
23.06.2025
14.07.2025
01.09.2025
22.09.2025
13.10.2025

Option One

Classic Veggie Pasta
Bolognaise

Option Two

NEW Chefs Special
Five Bean
Jollof Rice

Vegetables

Sweetcorn & Green
Beans

Dessert

Pear & Chocolate
Upside Down Cake

NEW Green Thai
Chicken Curry
with Rice

Quorn Burger In Bun With
Potato Wedges

Broccoli & Mixed
Peppers

Cheese and Crackers

Roast Turkey, Roast
Potatoes
& Gravy

Veg Wellington,
Roast
Potatoes & Gravy

Vegetable Medley

Fruit Salad

NEW Greek Macaroni
Pastitsio

Spinach and Cheese
Whirl with Rice & Tzatziki

Mixed Salad & Coleslaw

Jam and Coconut
Sponge

Breaded Fish
and Chips & Tomato
Sauce

Veggie Sausage With
Chips & Tomato Sauce

Peas & Carrots

Oaty Cookie

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

ALLERGEN 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 allergen cross contact.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site- Daily salad selection - Fresh Fruit and Yoghurt

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feeding the imagination