

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

15/04/2024
06/05/2024
03/06/2024
24/06/2024
15/07/2024
09/09/2024
30/09/2024

Option One

NEW Vegetable Stack
with Rice 

Option Two


Cheese & Tomato Pizza
with Pasta Salad 


Vegetables

Vegetables of the Day


Dessert

Freshly Chopped
Fruit Salad 

Penne Beef
Bolognaise 

Vegan Penne
Bolognaise 

Vegetables of the Day

Apple Crumble with
Ice Cream 

Pork Sausages, Roast
Potatoes & Gravy

Vegan Sausages,
Roast Potatoes & Gravy 

Vegetables of the Day

NEW Berry Mousse




Greek Chicken Pitta with
Rice, Tzatziki & Salad
or
Cheese Whirl with Rice,
Tzatziki & Salad


Vegetables of the Day

Iced Vanilla Sponge

Fishfingers with Chips &
Tomato Sauce

BBQ Quorn with Chips 

Vegetables of the Day

Vanilla Shortbread 

WEEK TWO

22/04/2024
13/05/2024
10/06/2024
01/07/2024
22/07/2024
16/09/2024
07/10/2024

Option One

Pasta Kitchen
Tomato Pasta
or
Carbonara
Pasta with
Toppings 

Option Two

Vegetables of the Day

Vegetables

Dessert

NEW Chocolate Brownie

Beef Burger with Potato
Wedges
& Tomato Sauce

Vegan Burger with Potato
Wedges & Tomato Sauce 

Vegetables of the Day

NEW Iced Biscuit


Roast Chicken, Stuffing,
Roast Potatoes, & Gravy

Vegetable Wellington,
Stuffing, Roast Potatoes &
Gravy 

Vegetables of the Day

Fruit Medley 

Beef Lasagne
with Garlic Bread 

Vegetable Curry
with Rice 

Vegetables of the Day

Jelly with Mandarins 

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

NEW Vegan Sausage Roll
with Chips & Tomato
Sauce 

Vegetables of the Day

Oaty Cookie 


WEEK THREE

29/04/2024
20/05/2024
17/06/2024
08/07/2024
02/09/2024
23/09/2024
14/10/2024

Option One

NEW All-Day Vegetarian
Breakfast

Option Two

Vegan Chilli with Rice 


Vegetables

Vegetables of the Day


Dessert

Fruit with Ice Cream



Chicken Paella with
Patatas Bravas
or
Veggie Meatballs with
Patatas Bravas 

Vegetables of the Day

Syrup Snap Biscuit 

Roast Gammon, New
Potatoes or Mashed
Potatoes & Gravy

Parsnip & Sweet Potato
Loaf with New Potatoes
or Mashed Potatoes &
Gravy 


Vegetables of the Day

Fruit Platter 

NEW Chicken Fajitas
with Rice 

Macaroni Cheese

Vegetables of the Day

Chocolate Shortbread 

Fishfingers with Chips &
Tomato Sauce

Cheese & Bean Pasty
with Chips

Vegetables of the Day

Summer Lemon Cake

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

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

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 allergen cross contact.

Spring Summer
2024

MONDAY

TUESDAY

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THURSDAY

FRIDAY

WEEK ONE

15/04/2024
06/05/2024
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24/06/2024
15/07/2024

Option One	PRIV250 Vegetable Stack with SD84 Rice	B48 SD125 Penne Bolognaise	P3/ C6 Sausages, SD82 Roast Potatoes & SD118 Gravy	Yamas GR1 Greek Chicken Pitta with GR5 Rice, GR3 Tzatziki & GR4 Salad or GR2 Cheese Whirl with GR5 Rice, GR3 Tzatziki & GR4 Salad	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option Two	V231 Cheese & Tomato Pizza with SB9 Pasta Salad	V233 SD125 Vegan Penne Bolognaise	V238 Vegan Sausages, SD82 Roast Potatoes & SD118 Gravy		V205 BBQ Quorn with SD5 Chips
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	D223 Freshly Chopped Fruit Salad	D242 Apple Crumble with D13 Ice Cream	D248 Berry Mousse	D193 Iced Vanilla Sponge	D57 Vanilla Shortbread

WEEK TWO

22/04/2024
13/05/2024
10/06/2024
01/07/2024
22/07/2024

Option One	Pasta Kitchen V225 Tomato Pasta or PK2 Carbonara Pasta with PK3 PK4 V85 V216 Toppings	BB1 SD17 Burger with SD6 Potato Wedges & SD14 Tomato Sauce	C4/C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes, & SD118 Gravy	B52 Beef Lasagne With SD50 Garlic Bread	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option Two	PK3 PK4 V85 V216 Toppings	V236 SD17 Vegan Burger with SD6 Potato Wedges & SD14 Tomato Sauce	V232 Vegetable Wellington SD40 Stuffing, SD82 Roast Potatoes, & SD118 Gravy	V108 Vegetable Curry With SD84 Rice	V251 Vegan Sausage Roll with SD5 Chips & SD14 Tomato Sauce
Vegetables	Pasta Codes: SD8 SD9 SD11 SD121 SD125				
Dessert	Vegetables of the Day D249 Chocolate Brownie	Vegetables of the Day D250 Iced Biscuit	Vegetables of the Day D224 Fruit Medley	Vegetables of the Day D235 Jelly with Mandarins	Vegetables of the Day D85 Oaty Cookie

WEEK THREE

29/04/2024
20/05/2024
17/06/2024
08/07/2024

Option One	V249 All-Day Vegetarian Breakfast	Fiesta Espanol FE1 Chicken Paella with FE4 Patatas Bravas or FE2 Veggie Meatballs with FE4 Patatas Bravas	P5 Roast Gammon, SD2 New Potatoes or SD1 Mashed Potatoes & SD118 Gravy	C92 Chicken Fajitas with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option Two	V239 Vegan Chilli with SD84 Rice		TD56 Parsnip & Sweet Potato Loaf , SD2 New Potatoes or SD1 Mashed Potatoes & SD118 Gravy	V11 Macaroni Cheese	V191 Cheese & Bean Pasty with SD5 Chips
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	D166 Fruit with D13 Ice Cream	D219 Syrup Snap Biscuit	D225 Fruit Platter	D80 Chocolate Shortbread	D168 Summer Lemon Cake

MENU KEY



Added Plant Power



Wholemeal



Vegan



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feeding the imagination