

# SPRING SUMMER MENU 2026

## WEEK ONE

13/04/26  
04/05/26  
01/06/26  
22/06/26  
13/07/26  
07/09/26  
28/09/26  
19/10/26

## WEEK TWO

20/04/26  
11/05/26  
08/06/26  
29/06/26  
20/07/26  
14/09/26  
05/10/26

## WEEK THREE

27/04/26  
18/05/26  
15/06/25  
06/07/26  
31/08/26  
21/09/26  
12/10/26

### AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings ( Cheese, Tuna or Baked Beans ) Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
<b>Option One</b>	Macaroni Cheese	 Chicken Enchilada Bake and Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes and Gravy	 Beef Spaghetti Bolognaise with Garlic Bread	Fishfingers or Salmon Fishfingers with Chips and Tomato Sauce	 Whole grain   Plant based   Added plant protein   Chef's Special
<b>Option Two</b>	 Chickpea Curry with Rice 	 Mild Mexican Chilli with Rice 	 Roasted Quorn, Roast Potatoes, and Gravy	 Smokey Bean Burger with Wedges and Tomato Sauce	Cheese and Bean Pasty with Chips and Tomato Sauce	
<b>Sides</b>	Broccoli and Sweetcorn	Carrots and Peas	Roasted Vegetables	Green Beans and Sweetcorn	Peas and Baked Beans	
<b>Dessert</b>	<b>NEW</b> Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	 Strawberry Jelly with Mandarins	
<b>Option One</b>	Cheese and Tomato Pizza with Potato Wedges and Summer Mixed Salad 	 Beef Chilli and Rice with Sweetcorn and Cucumber Salsa 	Roast Chicken, Roast Potatoes and Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki and Salad	Battered Fish with Chips and Tomato Sauce	
<b>Option Two</b>	 Lentil and Sweet Potato Curry with Rice 	 Vegan Meatballs and Spaghetti in a Tomato Sauce	 Vegetable Wellington, Roast Potatoes and Gravy	Greek Spinach and Cheese Whirl with Herby Rice, Tzatziki and Salad	<b>NEW</b> Cheesy Broccoli Frittata with Chips and Tomato Sauce	
<b>Sides</b>	Cauliflower and Peas	Fresh Mixed Seasonal Vegetables	Broccoli and Carrots	Mixed Salad	Peas and Baked Beans	
<b>Dessert</b>	Iced Vanilla Sponge	Peaches and Ice Cream	 Freshly Chopped Fruit Salad	Jam and Coconut Sponge with Custard	 Oaty Cookie 	
<b>Option One</b>	 Tomato Pasta	 Beef Burger with Potato Wedges and Rainbow Slaw	Roast Turkey, Mashed Potatoes and Gravy	 Chef's Special Chicken Korma with Rice 	Fishfingers with Chips and Tomato Sauce	
<b>Option Two</b>	<b>NEW</b> Chinese Vegetable Noodles	 Mexican Bean Roll with Potato Wedges and Rainbow Slaw	 Vegetable Loaf with Stuffing, Mashed Potatoes and Gravy	All Day Vegetarian Breakfast	 Veggie Sausage and Bean Hotpot	
<b>Sides</b>	Broccoli and Carrots	Rainbow Slaw and/or Baked Beans	Carrots and Cabbage	Roasted Vegetables	Peas and Sweetcorn	
<b>Dessert</b>	Pineapple Upside Down Cake	Cheese and Crackers	 Fruit Medley	Strawberry and Apple Crumble with Custard 	 Vanilla Shortbread	

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.