

MONDAY

TUESDAY

WEDNESDAY




THURSDAY

FRIDAY


WEEK ONE

17 April  
8 May  
5 June  
26 June  
17 July  
28 August  
18 September  
9 October

Option one  
Option two  
Vegetables  
Dessert

**MEAT FREE MONDAYS**  
Cheese & Tomato Pizza with New Potatoes   
Crunchy Topped Vegetable Bake with New Potatoes   
Peas  
Coleslaw  
**NEW** Syrup Snap Biscuit with Peaches 

Beef Lasagne with Garlic Bread   
Wholemeal Vegetable Pasta Bake   
Green Beans  
Carrots  
Iced Vanilla Sponge

Sausage, Roast Potatoes & Gravy  
**Homity Pie** – Potato, Spinach & Cheese Pie with Roast Potatoes  
Mixed Vegetables  
Fruit Jelly with Mandarins 



**Quirky Bird**   
BBQ or Lemon & Herb Chicken  
BBQ or Lemon & Herb Vegan Quorn with Jollof Rice & Salads   
Sweetcorn & Peas  
Oaty Cookie   


Fishfingers with Chips & Tomato Sauce  
Mexican Bean Roll with Chips & Tomato Sauce   
Peas  
Baked Beans  
Fresh Fruit Salad or Platter 

WEEK TWO

24 April  
15 May  
12 June  
3 July  
24 July  
4 September  
25 September  
16 October

Option one  
Option two  
Vegetables  
Dessert

**Mac and Cheese Concept**   
A choice of different Mac & Cheese flavours vegetarian toppings  
Peas & Sweetcorn  
Apple Crumble with Cream 

Pork Sausage Hot Dog with Potato Wedges  
Vegan Sausage Hot Dog with Potato Wedges   
Beans & Coleslaw  
Chocolate Shortbread 

Minced Beef & Onion Pie with Roast Potatoes   
Potato and Courgette Layer Bake  
Carrots & Cabbage  
Peaches & Ice Cream or Whipped Cream

**Chef's Special** Chicken Korma with Rice   
Vegetable Wellington with New Potatoes & Gravy   
Peas & Cauliflower  
Summer Lemon Cake

Fishfingers with Chips & Tomato Sauce  
**NEW BEET Burger** with Chips & Tomato Sauce   
Peas  
Baked Beans  
Fresh Fruit Salad or Platter 

WEEK THREE

1 May  
22 May  
19 June  
10 July  
11 September  
2 October

Option one  
Option two  
Vegetables  
Dessert

**NEW** Chinese Vegetable Noodles  
Lentil & Sweet Potato Curry with Rice   
Peas & Carrots  
**NEW** Cornflake Tart with Mandarins 

Spaghetti Bolognese   
Vegan Spaghetti Bolognese   
Green Beans & Sweetcorn  
Carrot & Courgette Cake

Roast Gammon, Roast Potatoes & Gravy  
Quorn Vegan Fillet Roast Potatoes & Gravy   
Mixed Vegetables  
Apple, Cheese & Crackers

**Yamas!**   
**NEW** Greek Chicken Pita with Seasoned Wedges  
**or**  
**NEW** Spinach & Cheese Whirl with Seasoned Wedges  
Fresh Salad  
Rainbow Slaw  
Apple Flapjack   


Fishfingers with Chips & Tomato Sauce  
Cheese & Red Pepper Frittata with Chips & Tomato Sauce  
Peas  
Baked Beans  
Fresh Fruit Salad or Platter 

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised) – Fresh Bread and Daily salad selection – Fruit

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 cross contamination.