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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13/04/2026 04/05/2026 01/06/2026 22/06/2026 13/07/2026 07/09/2026 28/09/2026 19/10/2026	Option One Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Pork Sausages with Chips & Tomato Sauce	 Whole grain  Plant based  Added plant protein  Chef's Special
	Option Two Cheese & Tomato Pizza  with Summer Mixed Salad	 Mild Mexican Chilli with Rice 	 Roasted Quorn, Roast Potatoes, & Gravy	 Smokey Bean Burger 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 NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	 Strawberry Jelly with Mandarins	
WEEK TWO 20/04/2026 11/05/2026 08/06/2026 29/06/2026 20/07/2026 14/09/2026 05/10/2026	Option One  Lentil & Sweet Potato Curry with Rice 	 Beef Chilli with Rice & Sweetcorn & Cucumber Salsa 	Roast Pork Sausage, Roast Potatoes & Gravy	Seasoned Chicken with Pitta bread, Herby Rice, cucumber dip & Salad	Sausage & Pasta Bake	
	Option Two Cheese & Tomato Pizza  with Summer Mixed Salad	 Spaghetti & Plant in a Tomato Sauce	 Veg Wellington, Roast Potatoes & Gravy	 Spinach & Cheese Whirl with Herby Rice, cucumber dip & Salad	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 27/04/2026 18/05/2026 15/06/2026 06/07/2026 31/08/2026 21/09/2026 12/10/2026	Option One  Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Chef Shilpa's Mild Chicken Korma with Rice 	Chicken Quesadilla with Chips and Tomato Sauce	
	Option Two Cheese & Tomato Pizza  with Summer Mixed Salad	 Mexican Bean Roll with New Potatoes & Rainbow Slaw	 Vegetable Loaf with Stuffing, Roast 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 Custard 	 Vanilla Shortbread	

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Alternative dessert - Fresh Fruit, Yoghurt

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.