

# SPRING SUMMER MENU 2026

|  |                      | MONDAY   | TUESDAY   | WEDNESDAY                                       | THURSDAY                                  | FRIDAY  | MENU KEY:           |
|--|----------------------|--|---|---|---|---|---------------------|
| <b>WEEK ONE</b><br><br>w/c<br>20/4/26<br>11/5/26<br>1/6/26<br>22/6/26<br>13/7/26 | <b>Main Option</b>   | Macaroni Cheese  | Pork Sausage Roll with Potato Wedges                  | Roast Chicken, Stuffing, Roast Potatoes & Gravy | Spaghetti Bolognaise (Beef)               | Fishfingers with Chips & Tomato Sauce                           |                     |
|  | <b>Veggie Option</b> | Chickpea Curry with Rice   | Mild Mexican Chilli with Rice                         | Roasted Quorn, Roast Potatoes, & Gravy          | Bean Burger with Wedges & Tomato Sauce    | Cheese & Bean Pasty with Chips & Tomato Sauce                   |                     |
|  | <b>Sides</b>         | Vegetables of the Day  | Vegetables of the Day                                 | Vegetables of the Day                           | Vegetables of the Day                     | Vegetables of the Day   | Whole grain         |
|  | <b>Dessert</b>       | <b>NEW</b> Banana Mousse   | Orange Drizzle Cake                                   | Fruit Platter                                   | Apple Flapjack                            | Strawberry Jelly with Mandarins                                 |                     |
| <b>WEEK TWO</b><br><br>w/c<br>27/4/26<br>18/5/26<br>8/6/26<br>29/6/26<br>20/7/26 | <b>Main Option</b>   | Cheese & Tomato Pizza with Summer Mixed Salad  | Beef Chilli with Rice & Sweetcorn & Cucumber Salsa    | Roasted Pork Sausage, Roast Potatoes & Gravy    | Greek Chicken Pitta with Rice & Salad     | Fishfingers with Chips or Salmon Fish Fingers with Tomato sauce | Plant based         |
|  | <b>Veggie Option</b> | Lentil & Sweet Potato Curry with Rice  | Spaghetti & Vegetarian meatballs in a Tomato Sauce    | Veg Wellington, Roast Potatoes & Gravy          | Cheese Whirl with Rice & Salad            | <b>NEW</b> Cheesy Broccoli Frittata with Chips                  |                     |
|  | <b>Sides</b>         | Vegetables of the Day  | Vegetables of the Day                                 | Vegetables of the Day                           | Vegetables of the Day                     | Vegetables of the Day   | Added plant protein |
|  | <b>Dessert</b>       | Iced Vanilla Sponge  | Peaches & Ice Cream                                   | Freshly Chopped Fruit Salad                     | Jam Sponge                                | Oaty Cookie   |                     |
| <b>WEEK THREE</b><br><br>w/c<br>4/5/26<br>25/5/26<br>15/6/26<br>6/7/26           | <b>Main Option</b>   | Tomato Pasta   | Beef Burger with Potato Wedges & Rainbow Slaw         | Roast of the Day, Potatoes & Gravy              | Chicken Korma with Rice                   | Fishfingers with Chips & Tomato Sauce                           |                     |
|  | <b>Veggie Option</b> | <b>NEW</b> Chinese Vegetable Noodles   | Mexican Bean Roll with Potatoes Wedges & Rainbow Slaw | Vegetable Loaf with Stuffing, Potatoes & Gravy  | Cowboy Sausage and Bean Hotpot            | All Day Vegetarian Breakfast                                    | Chef's Special      |
|  | <b>Sides</b>         | Vegetables of the Day  | Vegetables of the Day                                 | Vegetables of the Day                           | Vegetables of the Day                     | Vegetables of the Day   |                     |
|  | <b>Dessert</b>       | Pineapple Upside Down Cake   | Chocolate Brownie                                     | Fruit Medley                                    | Strawberry and Apple Crumble with Custard | Vanilla Shortbread  |                     |
| <b>AVAILABLE DAILY:</b>  |                      | Jacket Potatoes with a choice of fillings, Pasta with Tomato Sauce, Salad Bar, Freshly Baked Bread, 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.