

WEEK ONE

15/04/2024
06/05/2024
03/06/2024
24/06/2024
15/07/2024
09/09/2024
30/09/2024
21/10/2024

MONDAY

TUESDAY


WEDNESDAY

THURSDAY

FRIDAY

Option One

Cheese & Tomato Pizza with
New Potatoes 


Penne
Bolognaise 


Sausages, Roast Potatoes
& Gravy



Fishfingers with Chips &
Tomato Sauce


Option Two

NEW Vegetable Tortilla
Stack with Rice 

Vegan Penne
Bolognaise 

Vegan Cumberland
Sausage, 
Roast Potatoes & Gravy

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

BBQ Quorn with Chips 

Vegetables

Peas and Coleslaw


Carrots & Sweetcorn

Green Beans & Carrots

Vegetable Medley

Peas & Baked Beans


Dessert

Apple Crumble with Ice
Cream (cream for 
servers)

Vanilla Shortbread with
Mandarins 

NEW Berry Mousse

Iced Vanilla Sponge

Fresh Fruit Platter 

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
 Creamy Cheese
Pasta with
Toppings 

Burger in a Bun with Potato
Wedges
& Tomato Sauce


Roast Chicken, Stuffing,
Roast Potatoes, & Gravy

Beef Lasagne with
Garlic Bread 


Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Option Two

NEW Vegetable Tortilla
Stack with Rice 

Vegan Burger in a Bun with
Potato Wedges & Tomato
Sauce 

Vegetable Wellington,
Stuffing, Roast Potatoes &
Gravy 

Vegetable Curry
with Rice 

Mexican Bean Sausage
Roll with Chips & Tomato
Sauce 

Vegetables

Vegetable Medley

Baked Beans & Peas

Carrots & Cabbage

Green Beans & Coleslaw

Peas & Baked Beans

Dessert

NEW Chocolate Brownie

NEW Iced Biscuit With Peaches

Jelly with Mandarins 

Oaty Cookie 

Fresh Fruit Platter 

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

Macaroni Cheese






Roast Gammon,
New Potatoes & Gravy

NEW Chicken Wrap
with Rice 

Fishfingers with Chips &
Tomato Sauce

Option Two

Vegan Chilli with Rice
 

Chicken Paella with
Patatas Bravas
or
Vegetable Wrap with
Patatas Bravas 

Parsnip & Sweet Potato
Loaf with New Potatoes &
Gravy 

Vegetable Lasagne
& Garlic Bread

Cheese & Bean Pasty
with Chips

Vegetables

Peas & Carrots 

Vegetable Medley

Carrots & Broccoli

Sweetcorn & Peppers


Peas & Baked Beans

Dessert

Chocolate Shortbread

Summer Lemon Cake

Peaches & Ice Cream
(cream for server)

Syrup Snap Biscuit With
Mandarins 

Fresh Fruit Platter 

MENU KEY



Added Plant Power



Wholemeal



Vegan

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.

Available Daily: - Freshly cooked jacket potatoes with a choice of filling - Cheese, Beans or Tuna, Bread freshly baked on site - Daily Salad Bar, Fruit Selection & Yoghurt