

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

Option One

Cheese & Tomato Pizza with
New Potatoes 


Option Two

NEW Vegetable Tortilla
Stack with Rice 


Vegetables


Peas and Coleslaw

Dessert

Apple Crumble with Ice
Cream (cream for 
servers)

TUESDAY

Penne Bolognese 

Vegan Penne
Bolognese 

Carrots & Sweetcorn

Vanilla Shortbread with
Mandarins 

WEDNESDAY

Sausages, Roast Potatoes
& Gravy

Vegan Cumberland
Sausage, 
Roast Potatoes & Gravy

Green Beans & Carrots

NEW Berry Mousse

THURSDAY




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

Vegetable Medley

Iced Vanilla Sponge

FRIDAY

Fishfingers with Chips &
Tomato Sauce

BBQ Quorn with Chips 

Peas & Baked Beans

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 

Option Two


Vegetables

Vegetable Medley

Dessert

NEW Chocolate Brownie

Burger in a Bun with Potato
Wedges
& Tomato Sauce

Vegan Burger in a Bun with
Potato Wedges & Tomato
Sauce 

Baked Beans & Peas

NEW Iced Biscuit With Peaches

Roast Chicken, Stuffing,
Roast Potatoes, & Gravy

Vegetable Wellington,
Stuffing, Roast Potatoes &
Gravy 

Carrots & Cabbage

Jelly with Mandarins 

Beef Lasagne with
Garlic Bread 

Vegetable Curry
with Rice 

Green Beans & Coleslaw

Oaty Cookie 

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Mexican Bean Sausage
Roll with Chips & Tomato
Sauce 

Peas & Baked Beans

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



Option Two


Vegan Chilli with Rice
 

Vegetables

Peas & Carrots 

Dessert

Chocolate Shortbread

Chicken Paella with
Patatas Bravas
or
Vegetable Wrap with
Patatas Bravas 

Vegetable Medley


Summer Lemon Cake

Roast Gammon,
New Potatoes & Gravy

Parsnip & Sweet Potato
Loaf with New Potatoes &
Gravy 


Carrots & Broccoli

Peaches & Ice Cream
(cream for server)

NEW Chicken Wrap
with Rice 

Vegetable Lasagne
& Garlic Bread

Sweetcorn & Peppers

Syrup Snap Biscuit With
Mandarins 

Fishfingers with Chips &
Tomato Sauce

Cheese & Bean Pasty
with Chips

Peas & Baked Beans

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