



**MONDAY**

**TUESDAY**



**WEDNESDAY**



**THURSDAY**

**Fish FRIDAY**



**WEEK ONE**

28 April  
19 May  
16 June  
7 July  
1 September  
22 September  
13 October

Option One

Tomato Pasta

BBQ Chicken Pizza  
With Herby New Potatoes

Roast Gammon, Roast  
Potatoes & Gravy

Spaghetti Bolognese  
with Garlic Bread

Fish Fingers with Chips &  
Tomato Ketchup

Option Two

Caribbean  
Stew with Rice

Mild Mexican  
Chilli with Rice

Veg Wellington, Roast  
Potatoes & Gravy

Cheese & Bean Pasty with  
Herby New Potatoes

Summer Frittata with Chips  
and Tomato Ketchup

Jacket Potato

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Salmon  
Mayonnaise

Jacket Potato with  
Cheese, Baked Beans or  
Tuna Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables

Vegetables of the Day

Seasonal Salad Bar

Vegetables of the Day

Vegetables of the Day

Baked Beans and Peas

Dessert

Apple Flapjack

Summer Lemon Cake with  
Custard

Ice Cream and Fresh Fruit

Marble Sponge with  
Chocolate Sauce

Strawberry Jelly  
with Peaches

**WEEK TWO**

5 May  
2 June  
23 June  
14 July  
8 September  
29 September  
20 October

Option One

Sweet Potato Curry  
with Rice

Hot Dog with Wedges &  
Tomato Ketchup

Roast Chicken, Roast  
Potatoes & Gravy

**NEW** Chefs Special  
Chicken Korma with Rice

Battered Fish with Chips &  
Tomato Ketchup

Option Two

Cheese and Tomato Pizza  
with Herby New Potatoes

Macaroni Cheese

Vegetable Roast,  
Roast Potatoes & Gravy

Vegan Hot Dog with Wedges  
& Tomato Ketchup

Mexican Bean Roll with  
Chips and Tomato Ketchup

Jacket Potato

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with  
Cheese, Baked Beans or  
Tuna Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Baked Beans and Peas

Dessert

Vanilla  
Shortbread

**NEW** Strawberry and Apple  
Crumble with Custard

Chocolate Brownie

Eves Pudding with Custard

Peaches and  
Ice Cream

**WEEK THREE**

12 May  
9 June  
30 June  
21 July  
15 September  
6 October

Option One

**NEW** Bean Burger in a Bun  
with Herby New Potatoes

**NEW** Green Thai Chicken  
Curry with Rice

Roast Gammon, Roast  
Potatoes & Gravy

**NEW** Greek Chicken Pitta  
with Rice and Tzatziki

Battered Fish and Chips &  
Tomato Ketchup

Option Two

**NEW** Chefs Special Creamy  
Curry with Rice

Vegan Bolognese  
With Garlic Bread

Roast Quorn, Roast  
Potatoes, & Gravy

Vegan Meatballs  
and Rice

Spinach and Cheese Whirl  
with Chips and Tomato  
Ketchup

Jacket Potato

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with  
Cheese, Baked Beans or  
Tuna Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Seasonal Salad Bar

Baked Beans and Peas

Dessert

**NEW** Rock Cake

Pear & Chocolate Cake with  
Custard

Iced Vanilla Sponge

Apple Cinnamon Sponge with  
Custard

Oaty Cookie

**MENU KEY**



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings where available - Bread freshly baked on site daily-  
Daily salad selection – Fresh Fruit and Yoghurt

**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.