

Spring / Summer
2026

WEEK ONE

13/04/26
04/05/26
25/05/26
15/06/26
06/07/26
31/08/26
21/09/26
12/10/26

Option One

Macaroni
Cheese

Pork Hot Dog with Potato Wedges

Roast Chicken, Stuffing, Roast
Potatoes & Gravy


 Spaghetti
Beef Bolognaise

Fishfingers or Salmon Fishfingers
with Chips & Tomato Sauce

Option Two

 Chickpea Curry
with Rice 

 Chef Mariam's Vegetable
Couscous 

 Roasted Quorn,
Roast Potatoes, & Gravy

 Plant Burger with wedges

Cheese & Bean Pasty
with Chips & Tomato Sauce

Option Three

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Option Four

Ham or Cheese Baguette

Ham or Cheese Baguette

Ham or Cheese Baguette

Ham or Cheese Baguette

Ham or Cheese Baguette

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day


Dessert

Banana Mousse

Orange Drizzle Cake

 Fruit Platter

 Apple Flapjack 


 Strawberry Jelly
with Mandarins

WEEK TWO

20/04/26
11/05/26
01/06/26
22/06/26
13/07/26
07/09/26
28/09/26

Option One

Cheese &
Tomato Pizza 
with Summer Mixed Salad


Beef Meatballs with pasta &
Cucumber Salsa 

Roast Gammon, Roast
Potatoes & Gravy

Greek Chicken Pitta with Herby
Rice, Tzatziki
& Salad

Breaded Fish with Chips &
Tomato Sauce

Option Two

 Summer Butterbean Vegetable
Risotto

Spaghetti & Plant balls in a
Tomato Sauce 

 Veg Wellington,
Roast Potatoes & Gravy

Greek Spinach & Cheese Whirl with
Herby Rice, Tzatziki & Salad

Cheesy Broccoli Frittata with
Chips

Option Three

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Option Four

Ham or Cheese Baguette

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Vegetables

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

27/04/26
18/05/26
08/06/26
29/06/26
20/07/26
14/09/26
05/10/26

Option One

Cheese &
Tomato Pizza 
With Summer Mixed Salad

Beef Burger with Wedges &
Rainbow Slaw

Roast Chicken, Roast Potatoes
& Gravy

Peri-Peri Chicken with Rice



Fishfingers with Chips & Tomato
Sauce

Option Two

Chinese Vegetable Noodles

Cheese and Tomato Pinwheel with
Wedges & Rainbow Slaw

 Vegan Sausages, Roast
Potatoes & Gravy

 Tomato Pasta 

Sweet Potato & Spinach Flan with
chips

Option Three

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Baked Potato with a Selection of
Fillings

Option Four

Ham or Cheese Baguette

Ham or Cheese Baguette

Ham or Cheese Baguette

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Ham or Cheese Baguette

Vegetables

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

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - 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.