

**Meat Free**  
**MONDAY**

**TUESDAY**

**WEDNESDAY**  
**Roast**

**THURSDAY**

**Fish FRIDAY**

**WEEK ONE**

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

Option One

Option Two

Jacket Potato

Vegetables

Dessert

Tomato Pasta

Caribbean  
Stew with Rice

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables of the Day

Apple Flapjack

BBQ Chicken Pizza  
With Herby New Potatoes

Mild Mexican  
Chilli with Rice

Jacket Potato with Cheese,  
Baked Beans or Salmon  
Mayonnaise

Seasonal Salad Bar

Summer Lemon Cake with  
Custard

Roast Gammon, Roast  
Potatoes & Gravy

Veg Wellington, Roast  
Potatoes & Gravy

Jacket Potato with  
Cheese, Baked Beans or  
Tuna Mayonnaise

Vegetables of the Day

Ice Cream and Fresh Fruit

Spaghetti Bolognese  
with Garlic Bread

Cheese & Bean Pasty with  
Herby New Potatoes

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables of the Day

Marble Sponge with  
Chocolate Sauce

Fish Fingers with Chips &  
Tomato Ketchup

Summer Frittata with Chips  
and Tomato Ketchup

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Baked Beans and Peas

Strawberry Jelly  
with Peaches

**WEEK TWO**

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

Option One

Option Two

Jacket Potato

Vegetables

Dessert

Sweet Potato Curry  
with Rice

Cheese and Tomato Pizza  
with Herby New Potatoes

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables of the Day

Vanilla  
Shortbread

Hot Dog with Wedges &  
Tomato Ketchup

Macaroni Cheese

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables of the Day

NEW Strawberry and Apple  
Crumble with Custard

Roast Chicken, Roast  
Potatoes & Gravy

Vegetable Roast,  
Roast Potatoes & Gravy

Jacket Potato with  
Cheese, Baked Beans or  
Tuna Mayonnaise

Vegetables of the Day

Chocolate Brownie

NEW Chefs Special  
Chicken Korma with Rice

Vegan Hot Dog with Wedges  
& Tomato Ketchup

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables of the Day

Eves Pudding with Custard

Battered Fish with Chips &  
Tomato Ketchup

Mexican Bean Roll with  
Chips and Tomato Ketchup

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Baked Beans and Peas

Peaches and  
Ice Cream

**WEEK THREE**

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

Option One

Option Two

Jacket Potato

Vegetables

Dessert

NEW Bean Burger in a Bun  
with Herby New Potatoes

NEW Chefs Special Creamy  
Curry with Rice

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables of the Day

NEW Rock Cake

NEW Green Thai Chicken  
Curry with Rice

Vegan Bolognese  
With Garlic Bread

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Vegetables of the Day

Pear & Chocolate Cake with  
Custard

Roast Gammon, Roast  
Potatoes & Gravy

Roast Quorn, Roast  
Potatoes, & Gravy

Jacket Potato with  
Cheese, Baked Beans or  
Tuna Mayonnaise

Vegetables of the Day

Iced Vanilla Sponge

NEW Greek Chicken Puffa  
with Rice and Tzatziki

Vegan Meatballs  
and Rice

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Seasonal Salad Bar

Apple Cinnamon Sponge with  
Custard

Battered Fish and Chips &  
Tomato Ketchup

Spinach and Cheese Whirl  
with Chips and Tomato  
Ketchup

Jacket Potato with Cheese,  
Baked Beans or Tuna  
Mayonnaise

Baked Beans and Peas

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.