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Appetiser	SOUP OF THE DAY MEAT FREE MONDAY	SOUP OF THE DAY	SOUP OF THE DAY	SOUP OF THE DAY	SOUP OF THE DAY
Option 1	Vegetable Lasagne    	Rosemary & Thyme Grilled Chicken Thighs 	Spaghetti Bolognese  	Chicken & Sweetcorn Flaky Pie  	Baked Fish Fillet  
Option 2	Spicy Tofu & Bean Fajitas   	Vegetable Wellington With creamy mushroom sauce  	Red Lentil & Vegetable Bolognese  	Vegetable Burger With Onion gravy  	Vegetable Frittata  
Option 3	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna
Hot Grab & Go	Whole wheat Pasta  	Whole Wheat pasta   	Spaghetti  	Whole wheat Pasta  	Whole Wheat pasta  
Side	Steamed Green beans	Crushed New Potatoes Edamame Beans 	Broccoli Florets	Green Beans/Carrots Creamy Mash potatoes	Garden Peas/Baked Beans Oven Fries
Dessert	Oaty Apple Crumble With Custard	Creamy Rice Pudding with Jam	Vegetarian Strawberry Jelly With Cream	Pear & Ginger Sponge	Fresh Seasonal Fruits
Daily	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread

 Vegetarian
  Sustainable Fish
  Oily Fish
  Wheat
  Soy Beans
  Eggs
  Celery
  Milk/Cream
  Cheese
  Red Tractor
  Vegan

All foods are freshly prepared using fresh seasonal ingredients. Selection brown breads & rolls, Salads & Protein items available from salad bar everyday. Children with dietary requirements are also catered for and great care is taken when preparing meals. All food items sourced are from reputable and local suppliers where possible. Children are very much encouraged to have their 5 a day with fruits being available in abundance at break and at lunch times.












































Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Appetiser	SOUP OF THE DAY MEAT FREE MONDAY	SOUP OF THE DAY	SOUP OF THE DAY	SOUP OF THE DAY	SOUP OF THE DAY
Option 1	Mac 'N' Cheese    	Lamb Madras With accompaniments 	Chicken & Herb Sausages with onions & gravy  	Minced beef & Onion Flaky Pie  	Baked Fish Fillet  
Option 2	Salmon fish Cake   	Sweet Potato, Spinach & Chickpea curry  	Vegetarian Sausage Hotpot  	Roasted Vegetable & Cheese Ravioli   	Sweet Chilli Jackfruit Burger   
Option 3	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna
Hot Grab & Go	Whole wheat Pasta  	Whole Wheat pasta   	Whole wheat Pasta  	Whole Wheat Pasta  	Whole Wheat pasta  
Side	Mixed Vegetables	Broccoli Florets Coconut Pilau Rice	Garden Peas/Carrots Creamy mash potatoes	Steamed Green beans Parsley potatoes	Garden Peas/Baked Beans Oven Fries
Dessert	Greek Style Yoghurt With various toppings 	Gooseberry Crumble With Custard  	Flapjack	Chocolate Sponge & Sauce  	Fresh Seasonal Fruits
Daily	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread

 Vegetarian
  Sustainable Fish
  Oily Fish
  Wheat
  Soy Beans
  Eggs
  Celery
  Milk/Cream
  Cheese
  Red Tractor
  Vegan

All foods are freshly prepared using fresh seasonal ingredients. Selection brown breads & rolls, Salads & Protein items available from salad bar everyday. Children with dietary requirements are also catered for and great care is taken when preparing meals. All food items sourced are from reputable and local suppliers where possible. Children are very much encouraged to have their 5 a day with fruits being available in abundance at break and at lunch times.



Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Appetiser	SOUP OF THE DAY MEAT FREE MONDAY	SOUP OF THE DAY	SOUP OF THE DAY	SOUP OF THE DAY	SOUP OF THE DAY
Option 1	Tomato, Spinach & Cheese Rigatoni  	Jerk BBQ Chicken 	Minced Beef Lasagna  	Chicken Balti  	Baked Haddock Fillet  
Option 2	Beetroot Falafel With vegetable Quinoa  	Vegetarian Mince Chilli Con Carne  	Moroccan Style Stuffed Peppers  	Thai Vegetable Curry  	Vegetable Pie   
Option 3	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna	Jacket Potato with Baked Beans, Cheese, or Tuna
Hot Grab & Go	Whole wheat Pasta  	Whole Wheat pasta   	Whole wheat Pasta  	Whole Wheat Pasta  	Whole Wheat pasta  
Side	Steamed Green Beans	Steamed Green Beans Jewelled Basmati Rice	Garden Peas Tomato Rice	Broccoli Florets Pilau Rice	Garden Peas/Baked Beans Oven Fries
Dessert	Steamed Jam Sponge With Custard  	Wild Berry Cheesecake   	Semolina Pudding  	Bread & Butter Pudding With Custard   	Fresh Seasonal Fruits
Daily	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread	Selection of Yoghurts Cheese/Crackers/bread

 Vegetarian
  Sustainable Fish
  Oily Fish
  Wheat
  Soy Beans
  Eggs
  Celery
  Milk/Cream
  Cheese
  Red Tractor
  Vegan

All foods are freshly prepared using fresh seasonal ingredients. Selection brown breads & rolls, Salads & Protein items available from salad bar everyday. Children with dietary requirements are also catered for and great care is taken when preparing meals. All food items sourced are from reputable and local suppliers where possible. Children are very much encouraged to have their 5 a day with fruits being available in abundance at break and at lunch times.