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Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Appetiser	MEAT FREE MONDAY				
Option 1	LINGUINI PASTA With Tomato & Bean Ragu  	MINCED BEEF LASAGNE With garlic slice    	CAJUN CHICKEN FAJITA On soft tortilla  	LAMB KEEMA With naan bread  	BAKED FISH FILLET  
Option 2	VEGETABLE 3 BEAN WRAP with tomato salsa   	PASTA ARABIATTA With roasted vegetables  	VEGE MINCE CHILLI CON CARNE  	ROASTED VEGETABLE TAGINE  	TERIYAKI QUORN PIECES In boa bun  
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	Seasonal Mixed Vegetables	Potato wedges Edamame Beans 	Broccoli Florets Steamed Carrots	Basmati Pilau Rice Steamed Green Beans	Garden Peas/Baked Beans Oven Fries
Dessert	GREEK STYLE YOGHURT With various toppings	VEGETARIAN JELLY POT With cream	CARROT CAKE With Cream Cheese Frosting	STRAWBERRY CHEESECAKE	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 every day. 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	MEAT FREE MONDAY				
Option 1	VEGETABLE CHILLI BAKE With nacho, melted cheese, sour cream  	HICKORY SMOKED BBQ CHICKEN THIGH 	LAMB CURRY With poppadom 	BATTERED CHICKEN STEAK BURGER With bun & Relish  	BAKED FISH FILLET  
Option 2	CHEESE & ONION QUICHE     	VEGETABLE & QUINOA FILLED BELL PEPPER  	SWEET POTATO, SPINACH & CHICK PEA CURRY  	VEGETABLE GRILLED BURGER With Onions & Tomatoes   	MOZZARELLA & TOMATO FLATBREAD PIZZA  
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  	Whole Wheat pasta  	Whole wheat Pasta  	Whole Wheat Pasta  	Whole Wheat pasta  
Side	Steamed Green Beans Basmati Wild rice	Sugar Snap Peas/Broccoli Lyonnaise Potatoes	Mixed vegetables Basmati rice	Steamed Edamame beans Herby Potato Wedges	Garden Peas/Baked Beans Oven Fries
Dessert	APPLE & CHERRY CRUMBLE With cream	FLAPJACK	CHOC ICE	DARK & WHITE CHOCOLATE BROWNIE	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

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SPRING/SUMMER 2025

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Appetiser	MEAT FREE MONDAY				
Option 1	MAC 'N' CHEESE    	CHICKEN & HERB SAUSAGES  	SPAGHETTI BOLOGNESE  	TANDORRI CHICKEN With Mint Yoghurt & Mango Salsa  	BAKED FISH FILLET  
Option 2	FALAFEL With Crispy Lettuce & Pitta Bread   	VEGAN SAUSAGES With red onion chutney    	MEDITERRANEAN VEGETABLE BOLOGNESE   	VEGETABLE BIRYANI  	VEGAN BURGER With sliced tomatoes & onion rings   
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	Garden Peas/Sweetcorn	Steamed Edamame/Carrots	Broccoli Florets Pilau Rice	Garden Peas/Baked Beans Oven Fries
Dessert	GREEK STYLE YOGHURT With various toppings	OATY APPLE CRUMBLE With Custard	ICE CREAM ROLL	APPLE DOUGHNUT  	TROPICAL FRUIT PLATTER
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 every day. 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.