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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:		
WEEK ONE 13/04/26 04/05/26 01/06/26 22/06/26 13/07/26 07/09/26 28/09/26 19/10/26	Option One Tomato Pasta  	Beef Burger with Cheese in a Bun with Potato Wedges & Tomato Ketchup	Roast Chicken, Stuffing, Roast Potatoes & Gravy	NEW Peri-Peri Chicken with Herby Rice Sweetcorn & Cucumber Salsa	Fish Fingers with Chips & Tomato Ketchup	 Whole grain		
	Option Two Cheese & Tomato Pizza with New Potatoes	Coconut Curry with Rice  	Vegan Sausage with Roast Potatoes & Gravy 	Macaroni Cheese	Lentil & Basil Whirl with Chips & Tomato Ketchup 		 Plant based	
	Option Three Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings including Salmon Mayonnaise			 Added plant protein
	Sides Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day			
Dessert Oaty Cookie  	NEW Orange Drizzle Cake with Custard	Fruit Medley 	Carrot Cake with Custard	Ice Cream with Peaches				
WEEK TWO 20/04/26 11/05/26 08/06/26 29/06/26 20/07/26 14/09/26 05/10/26	Option One Summer Pizza with New Potatoes 	Spaghetti Meatballs	Roasted Gammon, Roast Potatoes & Gravy	 Greek Chicken Pitta with Herby Rice & Tzatziki	Fish Fingers with Chips & Tomato Ketchup	 Plant based		
	Option Two BBQ Vegan Sausage Pasta  	Sweet Potato Curry with Rice  	Roasted Quorn with Roast Potatoes, & Gravy 	Greek Spinach and Cheese Whirl with Herby Rice & Tzatziki	NEW Cheesy Broccoli Frittata with Chips & Tomato Ketchup		 Added plant protein	
	Option Three Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings			
	Sides Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day			
Dessert Golden Syrup Snap Biscuit 	Apple Pie with Custard	Ice Cream with Fresh Fruit	Chocolate Brownie with Chocolate Sauce	Orange and Lemon Shortbread 				
WEEK THREE 27/04/26 18/05/26 15/06/26 06/07/26 31/08/26 21/09/26 12/10/26	Option One Vegan Meatballs with Rice  	Sausage Roll with Potato Wedges & Tomato Ketchup 	Roast Chicken, Roast Potatoes & Gravy	Spaghetti Bolognese 	Fish Fingers with Chips & Tomato Ketchup	 Added plant protein		
	Option Two Tomato Pasta Bake 	Mild Five Bean Chili with Rice  	Vegetable Loaf with Roast Potatoes & Gravy 	Vegan Burger in a Bun with Potato Wedges & Tomato Ketchup 	Cheese & Bean Pasty with Chips & Tomato Ketchup		 Added plant protein	
	Option Three Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings			
	Sides Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day			
Dessert Chocolate Shortbread 	Peach Crumble with Custard 	Iced Vanilla Sponge	Summer Lemon Cake with Custard	Strawberry Jelly With Mandarins 				
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt							

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.