

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

15/04/2024
06/05/2024
03/06/2024
24/06/2024
15/07/2024
09/09/2024
30/09/2024

Option One

Macaroni Cheese



Penne Bolognaise



Turkey, Roast Potatoes & Gravy

Pork Hotdog with Wedges and salad

Fishfingers with Chips & Tomato Sauce

Option Two

Cheese & Tomato Pizza with Pasta Salad



Vegan Penne Bolognaise



Quorn, Roast Potatoes & Gravy

Vegetarian Hotdog with Wedges and salad

BBQ Quorn with Chips



Vegetables

Vegetables of the Day

Dessert

Freshly Chopped Fruit Salad



Pinwheel Cookie



NEW Berry Mousse

Iced Vanilla Sponge



Vanilla Shortbread



WEEK TWO

22/04/2024
13/05/2024
10/06/2024
01/07/2024
22/07/2024
16/09/2024
07/10/2024

Option One

Pasta Kitchen
Tomato Pasta or Carbonara Pasta with Toppings



Burger with Potato Wedges & Tomato Sauce

Roast Chicken, Stuffing, Roast Potatoes, & Gravy

Beef Lasagne with Garlic Bread



Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

Option Two

Vegetables of the Day



Vegan Burger with Potato Wedges & Tomato Sauce



Vegetable Wellington, Stuffing, Roast Potatoes & Gravy



Mexican Bean Roll



NEW Vegan Sausage Roll with Chips & Tomato Sauce



Vegetables

Vegetables of the Day

Dessert

NEW Chocolate Brownie

NEW Iced Biscuit

Fruit Medley



Jelly with Mandarins



Oaty Cookie



WEEK THREE

29/04/2024
20/05/2024
17/06/2024
08/07/2024
02/09/2024
23/09/2024
14/10/2024

Option One

Macaroni Cheese

NEW All-Day Pork Sausage Breakfast

Roast Chicken, New Potatoes or Mashed Potatoes & Gravy

NEW Chicken Fajitas with Rice



Fishfingers with Chips & Tomato Sauce

Option Two

NEW Vegetable Stack with Rice



NEW All-Day Vegetarian Sausage Breakfast



Parsnip & Sweet Potato Loaf with New Potatoes or Mashed Potatoes & Gravy



Arrabbiata Pasta

Cheese & Bean Pasty with Chips

Vegetables

Vegetables of the Day

Dessert

Fruit with Ice Cream

Syrup Snap Biscuit



Fruit Platter



Chocolate Shortbread



Summer Lemon Cake

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

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.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection