

MONDAY

TUESDAY














WEDNESDAY

THURSDAY

FRIDAY


WEEK ONE

17 April
8 May
5 June
26 June
17 July
28 August
18 September
9 October

Option one	MEAT FREE MONDAYS Cheese & Tomato Pizza with New Potatoes 	Beef Lasagne with Garlic Bread 	Sausage, Roast Potatoes & Gravy	Quirky Bird BBQ or Lemon & Herb Chicken 	Fishfingers with Chips & Tomato Sauce
Option two	Crunchy Topped Vegetable Bake with New Potatoes 	Wholemeal Vegetable Pasta Bake  	Homity Pie – Potato, Spinach & Cheese Pie with Roast Potatoes	BBQ or Lemon & Herb Vegan Quorn with Jollof Rice & Salads 	Mexican Bean Roll with Chips & Tomato Sauce 
Vegetables	Peas Coleslaw	Green Beans Carrots	Mixed Vegetables	Sweetcorn & Peas	Peas Baked Beans
Dessert	NEW Syrup Snap Biscuit with Peaches 	Iced Vanilla Sponge	Fruit Jelly with Mandarins 	Oaty Cookie  	Fresh Fruit Salad or Platter 









WEEK TWO

24 April
15 May
12 June
3 July
24 July
4 September
25 September
16 October


Option one	Mac and Cheese Concept  A choice of different Mac & Cheese flavours vegetarian toppings	Pork Sausage Hot Dog with Potato Wedges	Minced Beef & Onion Pie with Roast Potatoes 	Chef's Special Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce
Option two		Vegan Sausage Hot Dog with Potato Wedges 	Potato and Courgette Layer Bake	Vegetable Wellington with New Potatoes & Gravy 	NEW BEET Burger with Chips & Tomato Sauce 
Vegetables	Peas & Sweetcorn	Beans & Coleslaw	Carrots & Cabbage	Peas & Cauliflower	Peas Baked Beans
Dessert	Apple Crumble with Cream 	Chocolate Shortbread 	Peaches & Ice Cream or Whipped Cream	Summer Lemon Cake	Fresh Fruit Salad or Platter 

WEEK THREE

1 May
22 May
19 June
10 July
11 September
2 October

Option one	NEW Chinese Vegetable Noodles	Spaghetti Bolognese 	Roast Gammon, Roast Potatoes & Gravy	Yamas!  NEW Greek Chicken Pita with Seasoned Wedges	Fishfingers with Chips & Tomato Sauce
Option two	Lentil & Sweet Potato Curry with Rice  	Vegan Spaghetti Bolognese 	Quorn Vegan Fillet Roast Potatoes & Gravy 	or NEW Spinach & Cheese Whirl with Seasoned Wedges	Cheese & Red Pepper Frittata with Chips & Tomato Sauce
Vegetables	Peas & Carrots	Green Beans & Sweetcorn	Mixed Vegetables	Fresh Salad Rainbow Slaw	Peas Baked Beans
Dessert	NEW Cornflake Tart with Mandarins 	Carrot & Courgette Cake	Apple, Cheese & Crackers	Apple Flapjack  	Fresh Fruit Salad or Platter 

MENU KEY

-  Added Plant Power
-  Wholemeal
-  Vegan
-  Chef's Special

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised) – Fresh Bread and Daily salad selection – Fruit & Yogurt

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 cross contamination.