

SPRING/SUMMER MENU

MONDAY

TUESDAY








WEDNESDAY

THURSDAY

FRIDAY











WEEK ONE

24th April
15th May
12th June
3rd July

Option one	Wholemeal Vegetable Pasta Bake 	Sausage Roll with Wedges	Roast Pork, Roast Potatoes & Gravy	Quirky Bird BBQ or Lemon & Herb Chicken 	Fishfingers with Chips & Tomato Sauce
Option two	Vegetarian Toad in the Hole with New Potatoes	Vegetable Enchiladas with Rice 	Lentil and Vegetable Soya Roast with Roast Potatoes	BBQ or Lemon & Herb Vegan Quorn 	Cheese and Bean Pasty with Chips & Tomato Sauce
Vegetables	Sweetcorn Green Beans	Baked Beans Broccoli	Carrots Cabbage	Salad Mixed Vegetables	Peas Baked Beans
Dessert	Pear & Strawberry Crumble with Cream Yoghurt & Fresh Fruit 	Banana & Choc Oaty Square Yoghurt & Fresh Fruit 	Freshly Chopped Fruit Salad & Yoghurt 	Mandarin and Cinnamon Cake Yoghurt & Fresh Fruit	Apple, Cheese and Crackers Yoghurt & Fresh Fruit






WEEK TWO

1st May
22nd May
19th June
10th July

Option one	Mac and Cheese Concept 	Beef Burger with Potato Wedges	Cottage Pie 	Beef Chilli with Rice 	Fishfingers with Chips & Tomato Sauce
Option two	A choice of different Mac & Cheese flavours, with meat & vegetarian toppings	Vegan Burger with Potato Wedges 	Shepherdess Pie 	Soya and Lentil Vegetable Bolognaise 	Wholemeal Cheese and Tomato Quiche with Chips 
Vegetables	Peas Carrots	Sweetcorn Baked Beans	Broccoli Cauliflower	Carrots Mixed Vegetables	Peas Baked Beans
Dessert	Orange & Lemon Shortbread Yoghurt & Fresh Fruit	Peach Upside Down Cake Yoghurt & Fresh Fruit 	Chocolate & Mandarin Brownie Yoghurt & Fresh Fruit	Apple Flapjack Yoghurt & Fresh Fruit 	Jelly and Ice Cream Yoghurt & Fresh Fruit 

WEEK THREE

8th May
5th June
26th June
17th July

Option one	Cheese and Tomato Pizza with Wedges	Sausages with Mash Potato & Gravy	Roast Chicken, Roast Potatoes, Stuffing & Gravy	Chicken Tikka Curry with Rice	Fishfingers with Chips & Tomato Sauce
Option two	Chickpea Aloo Chaat 	Qourn Sausages with Mash Potato	Lentil and Basil Puff Pasty Whirl, Roast Potatoes & Gravy 	Vegetable and Apricot Tagine with Rice	Summer Butterbean Vegetable Risotto
Vegetables	Baked Beans Salad	Mixed Vegetables Carrots	Cauliflower Broccoli	Sweetcorn Carrots	Peas Baked Beans
Dessert	Cinnamon and Orange Cookie Yoghurt & Fresh Fruit	Fruit Medley Yoghurt & Fresh Fruit 	Fruit Platter Yoghurt & Fresh Fruit	Mixed Fruit Crumble with Cream Yoghurt & Fresh Fruit 	Orange and Ginger Cake Yoghurt & Fresh Fruit 

MENU KEY



Added plant power



Wholemeal



Vegan



Chef's Special

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings tuna, baked beans, cheese - Bread freshly baked on site daily- Daily salad selection

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.