

Summer
2025

WEEK ONE

21/04/2025
12/05/2025
09/06/2025
30/06/2025
21/07/2025

MONDAY



Macaroni
Cheese

Tomato and
Lentil Pasta

Sweetcorn or Green
Beans

Apple
Flapjack

TUESDAY

BBQ Chicken Pizza
with Salads

Mild Mexican
Chilli with Rice

Peas or Baked Beans

Summer Lemon
Cake

WEDNESDAY

Roasted Chicken, Roast
Potatoes & Gravy

Roasted Quorn,
Roast
Potatoes, & Gravy

Cabbage or Carrots

Fruit
Platter or Chocolate
Yoghurt

THURSDAY

Spaghetti
Bolognaise

NEW Chefs Special
Chickpea Curry
with Rice

Mixed Vegetables or
Broccoli

Oaty Cookie

FRIDAY

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Cheese & Bean Pasty
with Chips & Tomato
Sauce

Garden Peas or Baked
Beans

Rocket Ice Lolly

WEEK TWO

28/04/2025
19/05/2025
16/06/2025
07/07/2025

Option One

Cheese and Tomato
Pizza with Salad

Option Two

Lentil and Sweet
Potato Curry
with Rice

Vegetables

Peas or Baked Beans

Dessert

Iced Vanilla Sponge

Sausage Roll with
Wedges and Salad

Mexican Bean Roll with
Wedges and Salad

Sweetcorn or Carrots

NEW Strawberry and
Apple Crumble with
Cream

Roast Gammon,
Stuffing, Roast Potatoes,
& Gravy

Vegetable Soya Roast,
Stuffing, Roast Potatoes
& Gravy

Cabbage or Cauliflower

Freshly Chopped
Fruit Salad or Vanilla
Yoghurt

NEW Chefs Special
Chicken and Chickpea
Korma with Rice

Spaghetti and
Meatballs

Mixed Vegetables or
Green Beans

Peaches and Ice Cream

Battered Fish with Chips
& Tomato Sauce

Cheese and Tomato
Quiche with Chips

Garden Peas or Baked
Beans

Rocket Ice Lolly

WEEK THREE

05/05/2025
02/06/2025
23/06/2025
14/07/2025

Option One

Vegetable Pasta
Bake

Option Two

Classic Vegan
Bolognaise

Vegetables

Carrots and Peas

Dessert

Pear & Cocoa Upside
Down Cake

NEW Green Thai
Chicken Curry
with Rice

NEW Chefs Special
Five Bean
Jollof Rice

Green Beans and
Sweetcorn

Jelly and Ice Cream

Roast Turkey, Stuffing,
Roast Potatoes
& Gravy

Veg Wellington,
Roast
Potatoes & Gravy

Diced Swede and
Cabbage

Fruit Medley or Fruits of
Forest Yoghurt



NEW Greek Macaroni
Pastitsio with Greek
Salad and Tzatziki

Spinach and Cheese
Whirl with Rice, Greek
Salad and Tzatziki

Mixed Vegetables and
Carrots

Jam and Coconut
Sponge

Breaded Fish
and Chips

Cheese and Tomato
Pinwheel

Garden Peas or Baked
Beans

Rocket Ice Lolly

MENU KEY



Added Plant Protein



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.